

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 101

JULY 1, 1939

BRIGGS' SAUSAGE WINS THE WOMEN!

1
Sausage unit is packed in a yellow paper plate, sealed by cover of printed "Cellophane," carrying the brand name. Sausage is clean, protected.

2
A handy container for re-use with a top of attractively printed "Cellophane" gives 100% visibility, fine display of the label, and protection to the sausage.

CONSUMER SURVEYS and actual sales results prove that women are definitely interested in pork sausage meat which is packaged and protected in "Cellophane" cellulose film . . . and bearing a brand name they trust.

Intelligent programs like that of L. S. Briggs Company, Washington, D. C., are proving unusually effective in moving pork sausage meat in volume.

IDEAS . . . IDEAS . . . IDEAS!

We have many helpful packaging suggestions to offer progressive meat packers. No obligation. Just write: "Cellophane" Division, Du Pont, Wilmington, Delaware.

Cellophane

TRADE MARK

"Cellophane" is a trade-mark of
E. I. du Pont de Nemours & Co., Inc.



3
A bag of printed "Cellophane" shows quality and color of the sausage meat, and gives sanitary protection, as well as good display of label.

... AND ACCORDING TO MY FIGURES A NEW BUFFALO SILENT CUTTER



would Save at least 15%

LINDNER PACKING and PROVISION CO. WHOLESALE MEAT and MEAT PRODUCTS
TELEPHONE MAIN 0121
1824 MARKET STREET
DENVER, COLORADO

May 16, 1939

Mr. Richard C. Smith
John E. Smith's Sons Co.
50 Broadway
Buffalo, N. Y.

Dear Mr. Smith:

Our new 350 pound Silent Cutter has now been in operation for about six months and we are glad to report that we are more than satisfied with the results. It does everything you promised it would and more too.

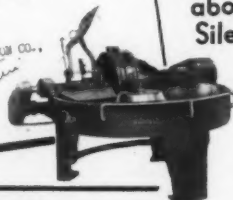
We realize now that we should have replaced our old cutter long ago and would have done so had we known more about the wonderful improvements in the new machine over our old one.

Our Foreman tells us that he can chop the sausage much better and quicker and we know that he is not only saving time but is also producing better products. Your automatic center emptying system works perfectly and does everything you claim for it. It is certainly faster and easier than anything we've seen before.

In other words we're completely satisfied and we will be glad to tell anyone who may be interested about our experience with your new machine.

Very truly yours,

LINDNER PACKING & PROVISION CO.
Richard C. Smith



Savings on cutting costs of 10%, 15% and even 20% have been experienced by many users of New Buffalo Self-Emptying Silent Cutters. And practically all new users report finer quality of finished product and higher yield.

New Buffalos are completely new machines. They are faster, of larger capacity and they cut cool and clean with no mashing or heating. The Buffalo Emptying Device is now completely air operated. It empties the bowl in a matter of seconds, and it is thoroughly safe and sanitary.

Investigate the New Buffalo. You'll agree that it is the finest production machine in the Sausage Industry. Let a Buffalo representative arrange for you to see it in actual operation in some plant in your locality.

Read what Lindner Packing and Provision Co. say about their new 350-lb. Buffalo Self-Emptying Silent Cutter.

JOHN E. SMITH'S SONS CO.

50 Broadway, Buffalo, N. Y.

CHICAGO DALLAS LOS ANGELES BROOKLYN

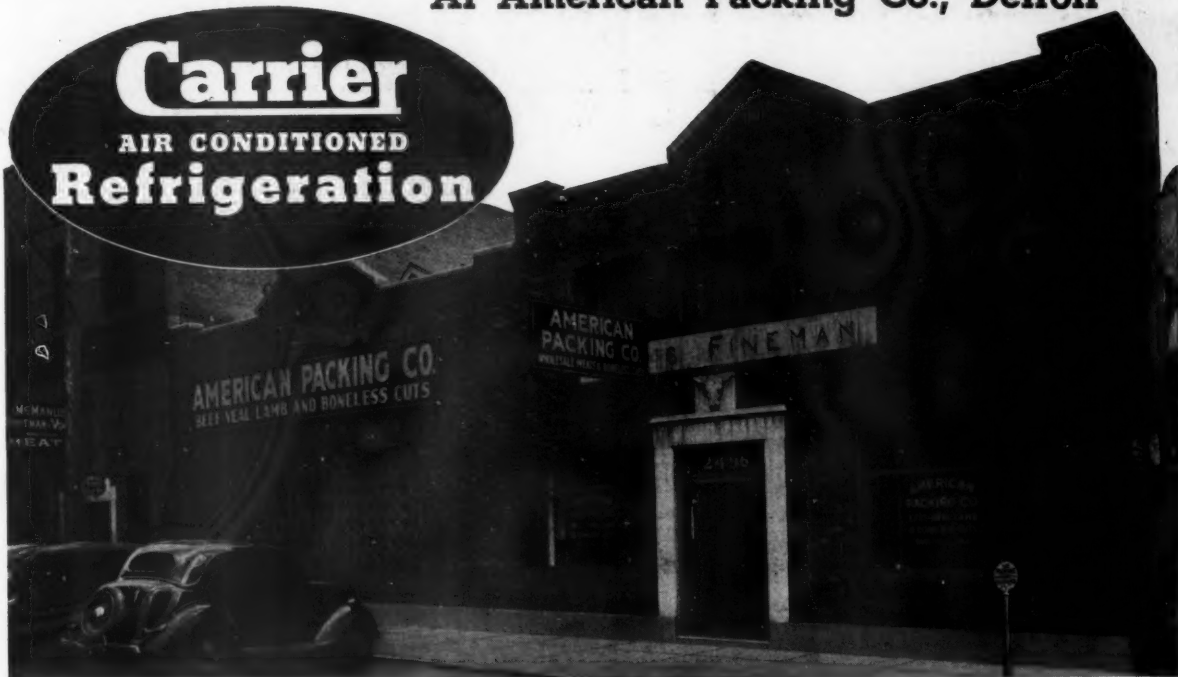
New BUFFALO Self-Emptying Silent Cutters

STOP AND SEE BUFFALO AND NIAGARA FALLS ON YOUR WAY TO OR FROM THE NEW YORK WORLD'S FAIR

SHRINKAGE HELD TO 2½%

At American Packing Co., Detroit

Carrier
AIR CONDITIONED
Refrigeration



① **250 CARCASSES PER WEEK** are kept fresh and clean, free from mold in Carrier Air Conditioned slaughter house of the American Packing Co., Detroit. Products are improved, stagnant odors are removed and working conditions in general are much better in this modern plant—thanks to Carrier Air Conditioning.

② **FRESH MEAT** on every hook and it stays fresh with a minimum of weight loss in the American sales cooler. Brine spray type Carrier Cold Diffuser prevents a high rate of moisture removal, thereby holding shrinkage as low as 2½-3%! In the 'chill cooler, Carrier Air Conditioning prevents fog, mold and sweat from the hot wet carcasses by quick cooling, air circulation and moisture control.



Rapid Cooling of Carcasses Without Drying Features Slaughter House Cold Diffuser Installation

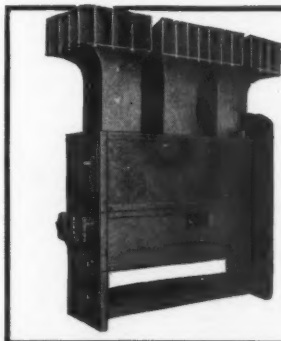
Improve Your Products With Carrier! End costly shrinkage, discoloration and product deterioration today with Carrier Cold Diffusers. Completely automatic in operation, Carrier Cold Diffusers are compact and easy to install. One Carrier Cold Diffuser does the work of a battery of old-fashioned bunker coils, yet it occupies only a fraction of the space! And Carrier Cold Diffusers are much more efficient—whether your plant is old or new, large or small.

Carrier Cold Diffusers mean uniform temperature and humidity, and positive air circulation. This constant circulation of chilled, humidity-controlled air keeps atmosphere clean and wholesome; walls and ceiling, dry and sanitary. Furthermore, they are economical.

Take a tip from Schwann's, Eau Claire, Wis.; Gutfreund's, New York; or Oscar Mayer & Co., Chicago. They and countless other meat packing plants from coast to coast have used Carrier equipment successfully for years. Call your local Carrier representative today and mail the attached coupon for complete information.



③ **LOW TEMPERATURE** without frosting, and, the automatic operation of this Carrier spray type Cold Diffuser makes a big hit at American Packing Co. plant. When the room temperature falls to 34°, refrigeration effect is stopped by the dual purpose back pressure valve acting as an automatic suction-line stop-valve, discontinuing operation of the Cold Diffuser. Thus the room is never sub-cooled, and the relative humidity is maintained to prevent excessive shrinkage.



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"Weather Makers to the World"
In Canada—Box 1050, Station C, Toronto
Without obligation, send me "48 Years' Experience" and complete information on Carrier Air Conditioned Refrigeration.

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THE NATIONAL PROVISIONER

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Daily Market Service
(Mail and Wire)

"THE NATIONAL PROVISIONER DAILY MARKET SERVICE" reports daily market transactions and prices on provisions, lard, tallows and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 S. Dearborn St., Chicago.

Page 4

In this Issue

	Page
SPRING PIG CROP LARGEST SINCE 1933 More Hogs Mean Busier Plants	9
CUTTING FLEET COSTS A Delivery Superintendent Tells How	12
PACKER AND DEALER VIEWS ON BACON Situation Believed To Be Improving	10
MEAT BOARD ACTIVE IN 1938-39 Does Promotional, Educational and Research Work	11
TAX LAWS LIBERALIZED New Chance for AAA Refund Claims	17
SAUSAGE AND SPECIALTY OUTPUT UP	23
CANADA PACKERS HAS GOOD YEAR	36
LITERATURE OF INDUSTRY SUPPLIERS	46
NEW PATENTS OF INTEREST TO INDUSTRY	47
GUIDE FOR PACKER BUYERS	27
NEWS OF TODAY AND YESTERDAY	19, 21

Classified Advertisements will be found on Page 52.
Index to Advertisers will be found on Page 54.



IN EVERY ISSUE

MARKETS	Page	Hides and Skins	Page
Provisions and Lard	33	Livestock Markets	42
Tallow and Greases	37	Closing Markets	41
Vegetable Oils	39		
MARKET PRICES—			
Chicago Markets	48, 50	Cash and Future Prices	35
New York Markets	50	Hides and Skins Prices	41
PROCESSING PROBLEMS	25	CHICAGO NEWS	21
REFRIGERATION	29	NEW YORK NEWS	21
FINANCIAL	30	RETAIL NEWS	46

The National Provisioner—July 1, 1939



THIS SAGINAW FLEET NOW USES 25% LESS OIL

Above—Chas. H. Spiekerman's fleet at Saginaw, Michigan.

Below—Mr. Spiekerman (left) examining part of the portable testing equipment used by M. J. Volz, the Standard Automotive Engineer at Saginaw. W. N. Taylor, Standard Oil representative, (right) points to exhaust gas analyzer.

There is a wide variety of equipment in the Charles H. Spiekerman fleet shown above. When a Standard Automotive Engineer finished checking this fleet, practically every unit from the semi-trailer to salesmen's cars showed some improvement. The average saving was about 24% in gasoline and 25% in motor oil.

On the semi-trailer Mr. Spiekerman finds that he now makes his Detroit run—about 220 miles round trip—without adding any oil. Before the Engineer's checkup, and before changing to Iso-Vis Motor Oil, he added a quart or more of oil each trip. And a more expensive oil than Iso-Vis at that.



P. B. Rickcords, Automotive Engineer, Peoria, Ill., checks fuel pump pressure.



VALVE TROUBLE ENTIRELY ELIMINATED FOR TRUCK FLEET

On finding that his shop costs have been reduced approximately 15% through the help of a Standard Automotive Engineer, a Missouri truck line operator writes:

Gentlemen:

"In checking into my operation, I find a great deal of good has been done by your engineer, who made a survey of our fleet about ten months ago. He started a campaign to keep oil filters and air cleaners in good condition.

"We were having considerable trouble with sticking valves and I believe that his work has completely eliminated this trouble.

"I wish to take this opportunity to thank the Standard Oil Company for the wonderful cooperation in this work and in trying to assist us in getting from your products the results and service for which they were purchased."

SAVES 19% FOR EAST PEORIA SAND AND GRAVEL CO.

That 19% saving wasn't on gasoline alone but on all operating costs for a dragline, a gasoline locomotive and a number of large, 10-wheel dump trucks. But that was only part of the saving that a Standard Automotive Engineer was able to help this fleet owner make.

In addition, his thorough checkup of the fleet pointed out spots where trouble might occur. Repairs could be made before a complete failure of these parts tied up the equipment. This resulted in more reliable operations—less time in the shop—more power on the job. That meant a lot to this fleet where trucks operated 24 hours a day.

Let a Standard Automotive Engineer show you how he works and where these economies can be made in your fleet. If you are in the 13 Midwestern states served by these Engineers call your Standard Oil (Indiana) office or write 910 South Michigan Avenue, Chicago, Illinois.



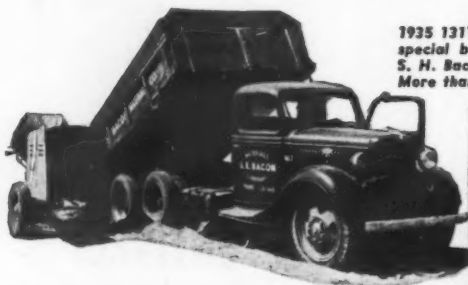
F. A. Barnes (left), Automotive Engineer, Quincy, Ill., explaining importance of air cleaner maintenance to shop foreman.

STANDARD OIL COMPANY (INDIANA)
AUTOMOTIVE ENGINEERING SERVICE

LOWERS
MILEAGE
COSTS

80 TIMES AROUND THE WORLD

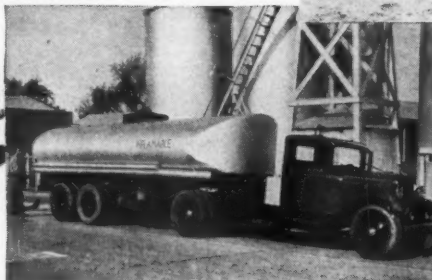
Below you see four Ford units with a combined mileage of more than 2,000,000 miles—about 80 times the distance around the world.



1935 131½-Inch Ford V-8 Dump Truck with special body and trailing axle, owned by S. H. Bacon Co. of Los Angeles, California. More than 400,000 miles.



1936 112-Inch Ford V-8 Panel, purchased in November, 1935, by Joy V. Thrash of Emporia, Kansas. Mileage now exceeds 508,000.



1934 Ford V-8 Tractor owned by C. E. Rimmer of Lodi, California. This truck is on the job 20 hours a day and has run over 400,000 miles.

HERE is proof of spectacular truck performance. Not many trucks could do what these have done. Yet few Ford Truck owners will be surprised—even at this astonishing record. The man who owns or drives a Ford knows, better than any one, that for stamina and dependability it stands alone.

The units you see here, like all Ford Trucks and Commercial Cars, were built to the highest standards of quality in design, materials and workmanship. That, with the Ford Engine and Parts Exchange Plan, is the reason they were able to achieve their remarkable service record.

1939 Ford Trucks and Commercial Cars are better built than ever to give reliable, low-cost service over thousands of miles in every hauling and delivery field. There are 3 V-8 engines, 6 wheelbases, 42 body and chassis types (including cab-over-engine models) to choose from. See any Ford dealer for an "on-the-job" test.

Ford Motor Company, builders of Ford V-8 and Mercury Cars, Ford Trucks, Commercial Cars, Station Wagons and Transit Buses.

1934 131½-Inch Ford V-8 Tractor owned by Petroleum Carrier Corporation of Jacksonville, Florida. 626,000 miles and still going strong.

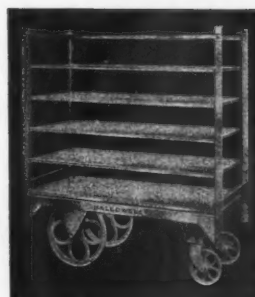
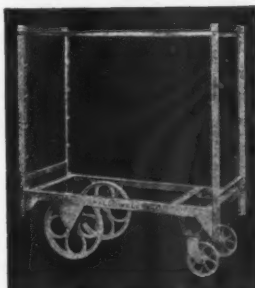
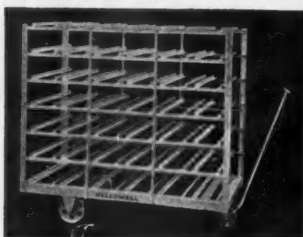
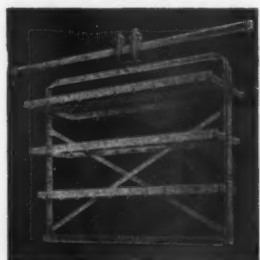


FORD V-8 TRUCKS AND COMMERCIAL CARS

"H"

stands for

"HALLOWELL"



... the last word in Economical and Long Life Equipment for Packing Plants.

The steel construction of "Hallowell" Equipment is so strong, so sturdy, that long service is certain. Rough handling or careless treatment by employees affect it practically none. Thus you're sure of getting the long usage that really determines the true value of any such equipment. Naturally, the non-porous galvanized steel is easy to keep spotlessly clean, and with rounded corners to assist in maintaining the highest degree of sanitation, considerable time saving is possible.

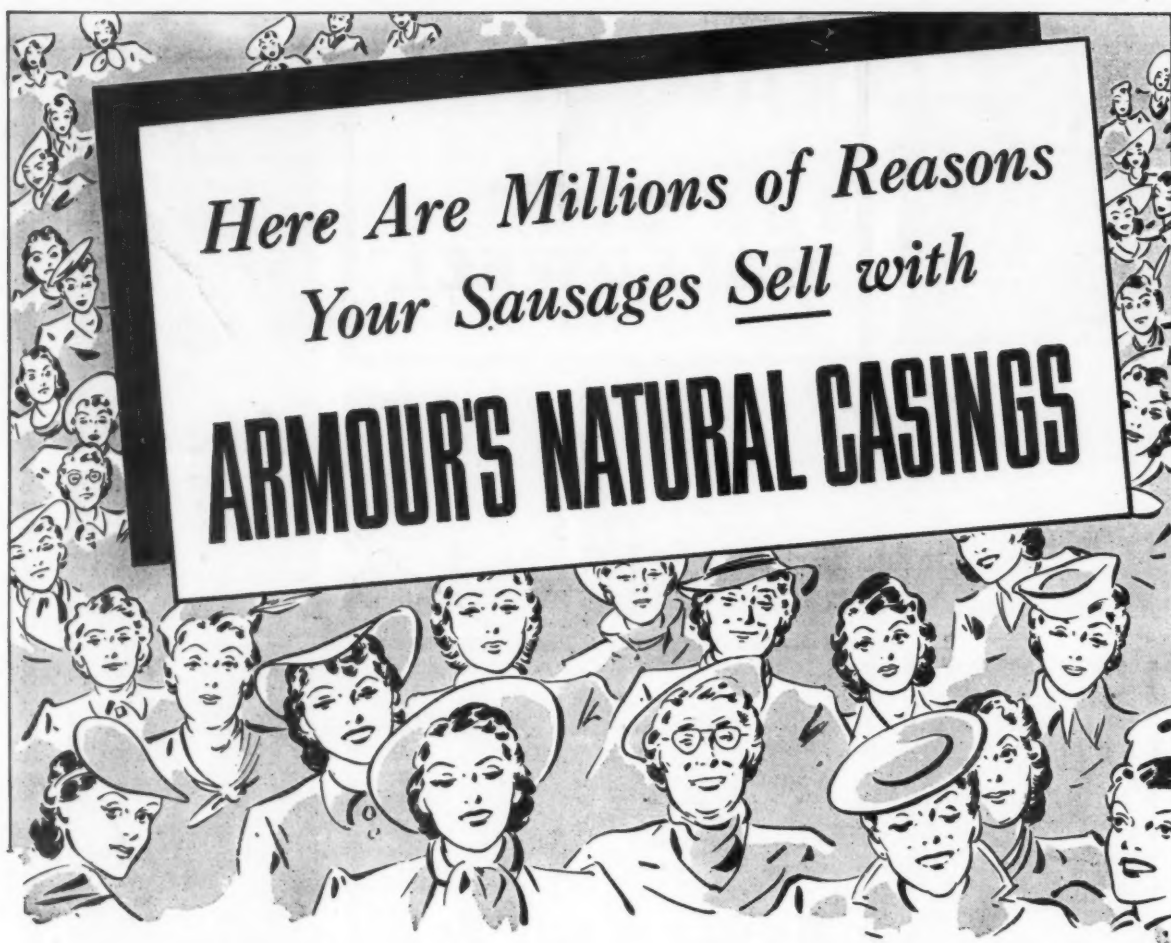
The "Hallowell" line includes Trucks of all types and sizes, Platforms, Storage and Display Racks, all kinds of Tables, Ham and Bacon Hangers, Cleaning Troughs, Wash Stands, Hooks, Trolleys, Trees, Molds, Inspection Stands and many other items.

When you're in the market for new equipment be sure to investigate "Hallowell" and in the meanwhile get a copy of our catalog prepared especially for Packing Plants. It's yours for the asking.

Write today!

STANDARD PRESSED STEEL CO.

BRANCHES **JENKINTOWN, PENNA.** **BRANCHES**
BOSTON **CHICAGO**
DETROIT **ST. LOUIS**
INDIANAPOLIS **SAN FRANCISCO**



...the Housewives—Your Real Customers!

That's just common sense, Mr. Sausage Maker. The housewife who buys your product controls your sales . . . she's the one who must be satisfied.

And there are facts to prove that natural casings add *real* sales-appeal to your sausages.

In the first place, the porous texture of natural casings permits great smoke penetration. That, of course, means sausages with the delicious, tempting zest and flavor which makes them a taste favorite wherever they're sold.

On top of that, natural casings have an appetizing appearance . . . their flexibility makes them cling

tightly to the sausage and keep it in shape . . . and they do a superior job of protecting the fresh juiciness of your product. Those are all attributes that can't be ignored, because they mean a better product and bigger sales—every one of them.

And you can be sure of finest quality in natural casings—by buying Armour's. Then you know you're getting natural casings that are perfect in every respect . . . uniformly graded . . . made to live up to the strict standards of excellence for which Armour and Company are known. Give your next order to your local Armour Branch House.

ARMOUR'S NATURAL CASINGS

ARMOUR AND COMPANY • CHICAGO

THE NATIONAL PROVISIONER

JULY 1, 1939

*The Magazine of the Meat
Packing and Allied Industries*

Large 1939 Pig Crop Means Busier Packing Plants

HOG supplies during the balance of 1939 and for the first half of 1940 will be nearer normal than at any time in the past five years, the June 1 government pig crop estimates indicate.

The big crop of spring pigs will begin coming to market in September and will continue through the fall and winter months. The fall crop will supply the market during the spring and summer of 1940.

Increase in hog production in 1939 over production in 1938 is larger than that of any other year on record, the U. S. Bureau of Agricultural Economics stated in its June 1 pig survey issued this week. The spring pig crop, totaling 52,314,000 head, is estimated as the third largest since 1923. All sections of the country produced more pigs this spring than in 1938.

12,000,000 Head Above 1938

Based on the number of sows expected to farrow this fall, the bureau estimates that combined spring and fall pig crops in 1939 will total about 83,000,000 head. This is 12,000,000 head larger than the 1938 crop, or an increase of 17 per cent. This crop would be about 4 per cent larger than the 1929-1933 pre-drought average.

Number of hogs over six months old on farms June 1 this year, according to the survey, was materially larger than on June 1 last year. For the United States the indicated increase this year was about 21 per cent, equivalent to about 4,000,000 head. For the Corn Belt the indi-

cated increase was 24 per cent, or equivalent to more than 2,500,000 head.

Percentage increases in the spring crop this year over last in the different regions were as follows: Western states, 29 per cent; West North Central, 25 per cent; South Central, 22 per cent; East North Central, 14 per cent; South Atlantic, 11 per cent, and North Atlantic, 6 per cent.

Big Fall Crop Expected

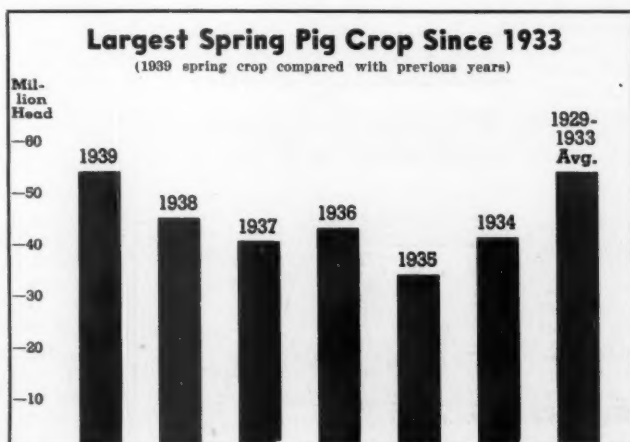
For the North Atlantic, South Atlantic and South Central regions, the spring pig crop this year was the largest in 16 years of record. It was the second largest crop in the East North Central and the fourth largest in the Western regions. In the West North Central region it was still below the 10-year (1928-1937) average.

Number of sows to farrow in the fall season of 1939 (June 1 to December 1) is indicated as 5,092,000, which is 720,000 or 16 per cent more than the number farrowed in the fall season of 1938, the Bureau points out. Larger numbers are indicated for all regions, the percentage increases being as follows:

North Atlantic, 9 per cent, East North Central, 18 per cent, West North Central, 18 per cent, South Atlantic, 8 per cent, South Central, 17 per cent and Western, 15 per cent.

These increases over last year are based upon breeding intentions reported about June 1 and upon the assumption that the relationship between breeding in-

(Continued on page 42.)



Analysis of the Bacon Situation

←BY→

Packers

PACKERS in Chicago are optimistic about sliced bacon and believe that sales are well on the road back to normal. Volume during May was greater in most instances than during April. June sales will about equal those of May, with volume for the month exceeding that of June, 1938, in some plants. The campaign of the Institute of American Meat Packers to increase bacon consumption is generally credited with being an important factor in improving the bacon sales situation.

There has been a fair trade in 8- to 10-lb. green bellies at Chicago during the past week and prices have been steady. Inquiries for 6- to 8-lb. average have not been numerous, although some increase in interest in the 10- to 12-lb. averages is apparently developing.

Packers in this area quite generally hold the opinion that there were two principal causes for the recent slump in bacon sales. One of these, they say, was that in the rather frantic scramble for tender ham volume, the need for continued bacon sales effort was overlooked. The other factor, they believe, was that the retail price of bacon was maintained at too high a level in many instances, and the spread between ham and bacon prices was so narrow as to influence many housewives to purchase ham.

A whole or half ham in the consumer's kitchen, it was pointed out by numerous packer sales managers, is not an influence which encourages bacon sales. A whole baked or boiled ham is seldom consumed at one meal and it is to be expected that leftover portions should appear with eggs on the breakfast table. Ham in the house is quite definitely a competitor of bacon, many packers believe.

Quality Bacon in Demand

High quality bacon has been in much better demand than cheaper grades. Some packers report that such reduction in bacon volume as they experienced was almost entirely in second brands. Several packers said first brands moved out in practically normal volume and are continuing to do so.

Consumer preference for high quality bacon is quite evident in the experience of one Chicago packer who is marketing his first brand of sliced bacon under a government grade mark. This firm has a profitable market for all this product it can produce. It is also finding it worth while to push its 10-lb. and 20-lb. cartons instead of the 6-lb. carton. The latter package is available to retailers, but the majority prefer the 10-lb. pack.

In discussing bacon quality, sales

managers are noticeably inclined to condemn use of wrappers printed in such a manner as to give sliced bacon the appearance of having desirable qualities and characteristics it does not possess. It is felt that such a practice will eventually encourage more housewives to insist on high quality product and to ask for known quality brands.

There would be no objection to use of such wrappers, packers point out, if the bacon were passed out over retail counters at prices normally charged for comparable grades. However, when the package deludes the consumer into accepting and paying for a product which does not measure up to her expectations, considerable harm to bacon sales in general may result.

Slab bacon is making up a greater proportion of the bacon volume, a number of Chicago packers report. The lower cost to the consumer of slab bacon as compared with the cost of sliced bacon is invariably given as the reason for the increased demand for the former.

Bacon Improvements Planned

As quite frequently happens when a situation is general and serious enough to cause widespread concern among members of an industry, the recent slump in bacon sales may turn out to be an unexpected benefit. Packers are giving more thought to sliced bacon production and merchandising than they probably would ever have done if sales had continued at a normal pace. Promotion of more general use of bacon for other purposes than as a breakfast dish; slicing and wrapping methods, packing, advertising and selling have been given much attention and intensive study.

New methods and practices may re-

(Continued on page 38.)

Dealers

RETAIL sales of sliced bacon in Chicago have been holding up firmly and are showing substantial increases in many cases. The new tender hams, while selling well, are not believed to be competing with bacon. Cereals and other breakfast foods, although popular during the summer months, are not making any considerable inroad on use of bacon at Chicago's breakfast tables.

These are among the conclusions drawn from a survey just completed by THE NATIONAL PROVISIONER among retail meat markets and combination food stores in five representative sections of Chicago. The survey also brought out some interesting facts regarding bacon merchandising and the manner in which the tender ham is being accepted by the consuming public.

Almost without exception, retail meat men interviewed in the survey reported satisfactory bacon sales at the present time and during recent weeks. Several stores stated that they were now selling more bacon than ever before in their operations.

One Store's Sales Above 1938

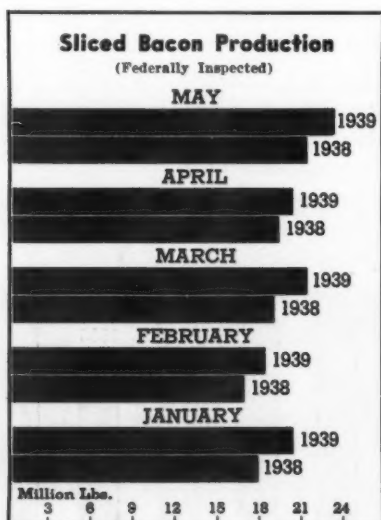
One of the city's principal downtown food markets reported that sales of bacon and ham were running substantially ahead of last year. This store has been featuring bacon at least once a week in its retail advertising and has also been staging demonstrations in which samples of the cooked product were offered to consumers.

Many of the markets reached in the survey have been moving large quantities of lower grade bacon at "bargain" prices during periodic sales, but they report that the demand for first quality bacon has remained quite firm and believe that the average consumer is willing to pay a little more to secure product of high quality. Very few markets had observed increased interest in slab bacon as against the sliced variety, most of the operators believing that consumers preferred the convenience of the sliced product.

Slab bacon seems to be the choice of customers in the poorer areas, primarily because of its lower price. Several of the markets in all areas reported some interest in slab bacon by consumers of advanced age, who apparently have never become fully accustomed to the sliced variety.

A few of the better grade markets surveyed slice their own bacon, and some buy slab bacon of good quality and slice it in the presence of the con-

(Continued on page 38.)



Meat Board Active in Research and Promotion During 1938-39

EXPANSION of the outlet for meat for the benefit of all branches of the livestock and meat industry is the primary function of the National Live Stock and Meat Board, R. C. Pollock, general manager, stated in opening his report to the directors of the Board meeting at the annual meeting in Chicago on June 22 and 23.



R. C. POLLOCK

During the year just ended activities of the Board were expanded in an effort to improve the outlet for meat produced on 6,000,000 farms, processed in more than 1,200 meat packing plants and merchandised over 200,000 retail counters.

"Never in history has the battle for the consumer's dollar been so keen," Mr. Pollock declared. "Scores of foods are battling for a place in the human stomach. Meat must have its fair share of the food dollar, if the livestock and meat industry is to retain its position as a national leader."

Special programs were conducted by the Board during the year, directed at the retail meat dealer, the housewife, and at the young people in schools and colleges. These were carried out through direct contact, over the radio, with meat literature and in other ways. Retailers from more than 2,300 cities throughout the country attended meetings designed to help them win more customers.

Program of Great Value

"Value of such a far-reaching program can not be overestimated," said Mr. Pollock, "when we consider that retailers have the job of exchanging the industry's product for the consumer's dollar. During an average business day the retail meat dealers of this country ring up aggregate sales of 50,000,000 lbs. of meat on their cash registers."

The program directed at housewives not only includes their education in meat cookery at cooking schools and in buying meat wisely, but also furnishes them with facts showing the place of meat in the diet of the whole family.

Growing interest in facts concerning the health and nutritive value of meat among physicians, dentists, dietitians, and nurses was reported. Through the Board's department of nutrition, the very latest information on food value of meat is popularized and made available through lectures, literature, and exhibits. During the year, nutrition exhibits were set up at the annual conventions of the American Medical Association, the American Dietetic Association, and the American Public Health Association.

"Marked progress is being made in the program of meat research," Mr. Pollock said. "Studies sponsored by the Board at the Universities of Arkansas, Minnesota, and Wisconsin are revealing more and more the high nutritive and health values of meat and lard. We have recently learned, for example, that liver is a rich source of a new vitamin, a deficiency of which not only causes anemia, but also a reduction in white blood cells."

Meat Research Goes Forward

"Research on lard conducted at the University of Minnesota has gained wide recognition among physicians and within the past week was the subject of an editorial in the Journal of the American Medical Association."

Supplementing its regular activities of meat promotion, the Board has given attention to problems of concern to the livestock and meat industry. Among these are dark-cutting beef, some special problems of pork producers, special campaigns on lamb and the expansion

of lard demand. In the dark-cutting beef studies many factors believed to be responsible for this condition were eliminated and excellent leads secured on probable causes for further study.

Board Helps Lard

Lard was given an extra push during the year in the educational and advertising programs of the Board. There was widespread distribution of lard posters, lard recipe booklets and other lard material.

Chairman and Vice-Chairman



A. K. MITCHELL



J. W. RATH

terial. "In connection with this activity, it was possible to make excellent use of data gathered from lard research sponsored by the Board," Mr. Pollock said.

Albert K. Mitchell, well known rancher of New Mexico and past president of the American National Live Stock Association, was elected chairman of the Board for the coming year, with John W. Rath, president, Rath Packing Co., Waterloo, Ia., vice-chairman. W. H. Tomhave, Chicago, was re-elected treasurer and R. C. Pollock, secretary-general manager.

C. W. Mitchell of Springfield, Ill., replaced Arden D. McKee, of Creston, Ia., as the representative on the Board of the National Swine Growers Association; B. B. Brumley, of McComb, O., replaced E. A. Beaker, of Blissfield, Mich., as the representative of the National Marketing Association; and B. F. McGoldrick, Somerville, Mass., was added as a new director representing the National Association of Food Chains.

Packer representatives on the Board are R. H. Cabell, president of Armour and Company; John W. Rath, president of Rath Packing Company; and Thomas E. Wilson, chairman of the board, Wilson & Co.

POSTER CONTEST ENTRIES

Students throughout the United States submitted these posters in Meat Board contests.



PACKERS and sausage manufacturers make every effort to render efficient delivery service—to get products to consumers in good condition, promptly and economically.

Advent of the refrigerated motor truck has brought an increase in the capital investment in delivery equipment. On the other hand, it has practically eliminated spoilage risks, speeded up distribution service and has materially widened the distribution radius over which meats can be delivered efficiently.

However, the fact remains that distribution and its expense add nothing to the quality, eye appeal and salability of meat products. Therefore, any reduction in the cost of delivery can be added directly to the profit side of the ledger.

Average Distribution Costs

Meat delivery costs vary considerably; this is due in many cases to the length of routes, character and size of loads transported, nature of the country served, etc. A well informed meat plant delivery superintendent says packer vehicles with a gross weight of 10,000 to 12,000 lbs. should be operated at a cost of 5c to 6c per mile, not including the driver's wages, depending on length of haul. This cost will increase in approximately direct ratio, he says, as vehicle weight increases. Vehicles with a gross weight of 12,000 to 14,000 lbs. should cost 6c to 8c per mile to operate and those weighing 14,000 to 16,000 lbs., 8c to 10c per mile.

This delivery superintendent believes these costs may be considered average. Packers whose expenses are under these figures probably have the distribution cost situation pretty well in hand. He thinks that a saving is probably possible by better supervision and control in instances where costs considerably exceed these figures.

How can the packer and sausage manufacturer cut distribution costs and increase delivery efficiency? THE NATIONAL PROVISIONER recently asked this question of a well known meat plant delivery superintendent.

"Know as much as possible about every detail of fleet operation," he answered. "Keep adequate operating and cost records and study these for the facts they reveal. Decide what is possible and work continually toward greater economy of operation. Place the operating standards high and the cost goal low. Even if one never succeeds in attaining these goals he will at least have before him at all times a point toward which to strive."

Ways to Cut Costs

This superintendent also made the following specific recommendations to those who are responsible for keeping delivery fleet operating costs low and operating efficiency high:

Check with other packinghouse delivery superintendents and use every bit of information thus gained to determine

Cutting Fleet Costs

Some Suggestions By a Delivery Superintendent

Retreaded Tires



Periodic Check-ups



Efficient Assembly



what cost of operation is reasonable under the circumstances. Whatever a packer's delivery costs are, however, he should never be satisfied. Only by continual effort can low costs be secured and maintained.

Motor truck efficiency, reliability and operating costs change frequently. It is dangerous, therefore, to have fixed and unchanging operating policies. Lowest operating cost and highest distribution efficiency can be obtained only by constant study and analysis of operating equipment and data and planning operations on the facts these studies reveal.

Increasing Payload Mileage

Try out the plan of keeping each truck on a particular route under the operation of one driver until the truck is retired from service. Keep a careful record of results. Packers who have adopted this policy for all their vehicles claim a number of advantages. Operating costs are lower and can be determined more accurately. Also, there never is any question as to responsibility for high operating costs or damage to the vehicle, as may be the case when one truck is operated by several men.

One packer operating over a wide territory saves freight and express costs by having processing materials and supplies delivered at points distant from the plant where they can be picked up by delivery trucks on their return from regular trips. The saving in freight or express is credited to the delivery department. Many packers and sausage manufacturers might be able to cut the total cost of operating their delivery departments by adopting a similar policy.

How efficient are the order-taking and order-assembling methods used in the plant? Truck delays at the plant shipping dock frequently are due to inefficient and cumbersome methods in the assembly and shipping cooler. When trucks fail to get away promptly on their routes, higher speed between scheduled stops is encouraged and the possibility of accidents is increased. Greater efficiency in shipping coolers is a requirement for better delivery service in many meat packing and sausage manufacturing plants.

Accident Prevention

Numerous accidents in the motor truck fleet indicate a need for better driver training or show laxity of supervision, or both. Accidents are expensive in direct cost and in loss of good will, and too much time cannot be given to reducing them. Conferences between the delivery superintendent and each driver are effective in encouraging careful, safe driving. In one plant, the safety supervisor makes it a point to talk over safety matters with each driver at least once each week. Preventable truck accidents are rare in this organization.

The truck should be carefully selected for the particular job which it is to perform. There should be an occasional check to see what percentage of load

capacity each truck is carrying. Don't permit excessive overloading, but try to coordinate routes and vehicles so that each truck carries near-capacity loads at all times.

Keep a record of the daily mileage of each truck. Overloading, improper use of brakes and under- and over-inflation increase tire costs. Find a responsible tire retreader and permit him to retread a few casings to determine to your own satisfaction whether or not retreading pays.

Fuel Consumption Checks

Check on gasoline and oil consumed. Gasoline and oil consumption records are valuable guides in determining the attitude of drivers toward their jobs. Permitting motors to run while trucks are standing should be forbidden as such a practice increases gasoline and oil consumption and engine wear and adds to the expense of motor servicing and maintenance. Pick careful, conscientious and capable drivers and let them know you appreciate their efforts to keep costs low and service on a high plane of efficiency.

Check each of the routes occasionally. Would rearrangement save truck mileage and time? Should some territory be abandoned because of unprofitable volume? Are there possibilities for building profitable volume in some directions not now served?

Study truck refrigerating systems. Look into the possibilities of cutting the cost of cooling bodies by reducing the expense of handling refrigerants or servicing truck refrigerating systems. Will body insulation hold safe temperatures without the excessive use of refrigerants?

Repair and Maintenance Policies

Keep adequate records, but do not use clerical help to record information which is never studied and which has no value in reducing costs or increasing distribu-



ATTRACTIVE AND EFFICIENT

One of eight new refrigerated trucks recently added to the fleet of Hertler & Co., New Haven, Conn. Bodies are 93 in. long, 64 in. wide outside and 48 in. high and are insulated with 2 in. of cork in sides and 3 in. of cork in ceiling and floor. They are divided into two compartments by a cross partition. Front section is equipped with hooks and rear with shelves 12 in. wide. Refrigeration is obtained with water ice. Bodies were built by Robbins & Burke, Inc. Chassis are 122-in. wheelbase, 1-ton Fords.

tion efficiency. Limit records to those which can be used profitably.

Is the fleet large enough to justify operation of a repair shop or would it be cheaper to have repairs made outside? It is easy to guess on this point, but guesses are not reliable guides when large sums are at stake. If a repair shop is maintained, is it equipped with cost cutting and labor saving tools?

Small vehicle defects should be detected and corrected before they become serious. Someone should be responsible for seeing that trucks are properly serviced—tires inflated to the proper pressure, oil, gasoline and water added when required and the battery given attention. Engines should be tuned up occasionally.

Cuts in tires should be repaired promptly, and small body and fender scratches should be touched up at once before the metal underneath has had a chance to rust. Do the paint jobs stand up well or is repainting required at too frequent intervals? Faded and unattractive paint jobs build little good will for the firm. What shades and kinds of paint stand up best?

Truck Replacements

It formerly was the practice of many packers to replace trucks at regular intervals or on a mileage basis. Some still follow these policies without taking the improvement in truck construction and the increased reliability of modern trucks into account. Trucks are better designed today than they were a few years ago and operate longer with lower repair and maintenance expense. Many packers now retain trucks in service until the cost record indicates it is time to replace them.

Truck bodies merit more study than many packers seem disposed to give them. Weight, kind and amount of insulation, refrigeration method and cost, adaptability of the body to the character of the products handled, appearance, painting, and ease or difficulty of cleaning are some of the details of body design, construction and use which the packers should investigate.

Cleaning the interior and exterior of trucks frequently costs more than it should because it is considered a routine job and little thought is given to the methods employed. In one instance, labor cost of cleaning was reduced materially without any loss of good truck appearance by rearranging the cleaning schedule and simplifying cleaning methods. A truck body lined with metal is easy to clean. A soap solution applied two or three times a week with a stiff



HORMEL TRUCK PIONEERS LONG ROUTE

This Geo. A. Hormel & Co. unit set out from Austin, Minn., recently to deliver fresh meats to the firm's customers in Detroit, Mich., 675 miles away. The shipment was an experiment to determine whether costs and other factors would warrant a regular several-times-a-week service by truck for this distance. Hormel delivers regularly by truck 150 to 250 miles in some directions from the plant.

Quality in Trucks Means Profits Through the Years



● Take stock of *your* truck needs—and then find out what International offers in size, body, price, and after-sale service for your loads. And remember this when it comes to trucks: International has been building *trucks* for 33 years. International gives you *more* for your truck dollar in operating economy and long truck life because it does not compromise truck con-

struction. *Every* International is *all-truck* in every detail.

Ask the International Truck dealer or nearby Company-owned branch to tell you how Internationals save money on loads like yours. Sizes range from Half-Ton units to powerful Six-Wheelers—42 models in 142 wheelbases—for every hauling need.

INTERNATIONAL HARVESTER COMPANY

(INCORPORATED)

180 North Michigan Avenue

Chicago, Illinois



An International 3/4- to 1-ton Model D-15 Truck owned by Henline & Sheridan, buyers of poultry, eggs, and wool, taking on a load of 13-week-old broilers at the Superior Hatchery, Boswell, Ind.

INTERNATIONAL TRUCKS

broom and washed off with hot water is effective in keeping interiors sweet and clean.

All horsepower formulas take speed into account. The faster a machine is operated, the more power is required. Truck speeds above those needed to cover the route in the time allotted are wasteful. The delivery superintendent should know how fast the vehicles are being operated.

Re-use of Lubricants

Motor oils do not wear out. Their lubricating power may be reduced, however, by dilution with gasoline and water. Some truck fleet operators never change crankcase oil, but merely add the amount required to maintain the oil at the proper level. Others recondition crank case oil. Usually this reconditioned oil is used with new oil. It might be profitable for packers to give some study to motor lubrication. Merely draining crankcase oil at frequent intervals and replacing it with new, without any basis for such a policy, does not fit in with modern practices.

"I think it is also well to remember," this delivery superintendent continued, "that a truck serves profitably only when it is doing useful work. Dead mileage is a cost factor that should be watched at all times. Many trucks which operate a few unnecessary dead miles each day can pile up an impressive dead mileage total and considerable extra expense each year.

Importance of Small Losses

"Operating trucks on straight routes radiating from the plant is the surest way to pile up a large dead mileage total. The most effective routes from the standpoint of percentage of useful work done have the form of arcs with the plant as a center.

"What I have attempted to do in giving you the foregoing information," he said further, "is to make it clear that operation of the packinghouse fleet at low cost is entirely a matter of being familiar with many details and watching each and every one of them continually.

"Total cost of distributing the output of a meat packing plant is made up of numerous small expenses. It is quite common, I think, to ignore small losses as being too unimportant to bother about. However, many small losses ignored may mean a big total loss. If we take care of every item of waste and loss, no matter how small, we will not have to worry about what our result will be."

STOCK RATES FROM SOUTH

Livestock rail freight rates from the South are attacked as unjust and unreasonable in Eastern Meat Packers Association et al. vs. Aberdeen & Rockfish et al. (No. 28289) which has been filed with the Interstate Commerce Commission. The complaint declares that Southern territory is developing rapidly as a producer of livestock, par-

ticularly hogs, and it is essential that packers have advantage of reasonable joint through rates from points in Virginia, the Carolinas, Kentucky, Tennessee, Florida, Georgia, Alabama, Mississippi and Louisiana to Eastern points where complainants have plants.

The complaint says that railroads have failed to publish and maintain reasonable joint rates or any joint through rates on livestock between Southern points and Eastern meat packing points. Maintenance of unreasonable combination rates, the complaint declares, results in excessive charges. Rates on livestock from the South to the East are described as chaotic and lacking in uniformity. The complainants ask the establishment of just and reasonable joint through rates.

NLRB RULES LIBERALIZED

Liberalization of National Labor Relations Board rules and regulations to permit employers to petition the board in representation cases where two or more bona fide labor organizations are claiming a majority, but neither petitions the board for certification, have been announced by the NLRB. The exact language of amendments to the rules is now being worked out and will be published as soon as possible.

The board has also decided to amend its rules and regulations so that in proceeding against employers for alleged unfair labor practices the period of notice of hearing shall in each case be not less than 10 days. The minimum period of time between issuance of a complaint and beginning of a hearing is now five days.

The rules which are being changed by the board are among those criticized at recent Congressional hearings on the National Labor Relations act and its administration by the NLRB.

PACKERS ARE MODERNIZING

Construction is expected to begin this summer on a new five- or six-story plant to be built at the Topeka, Kan., plant of John Morrell & Co., erection of which has been authorized by the board of directors. The building will house the canning, sausage, lard refining and other manufacturing departments. At the Sioux Falls, S. Dak., plant of the company, plans are being made for erection of a modernistic visitors' building, to contain a reception room, product display room, small assembly room and rest rooms.

Processing equipment has already been purchased and mechanical equipment is now being bought and installed in the plant of the Girard Packing Co., Philadelphia, Pa., which is expected to be completed by Labor Day. Shipping and packing rooms of the plant, as well as all offices, will be completely air conditioned.

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Here's the premium that lets you cash in on all this—Libbey Safedge Glasses decorated with six typical World's Fair buildings in brilliant colors! A premium with double appeal ... useful in the home and a memento of an historic event. (You can advertise the Libbey guarantee against chipped rims, too!)

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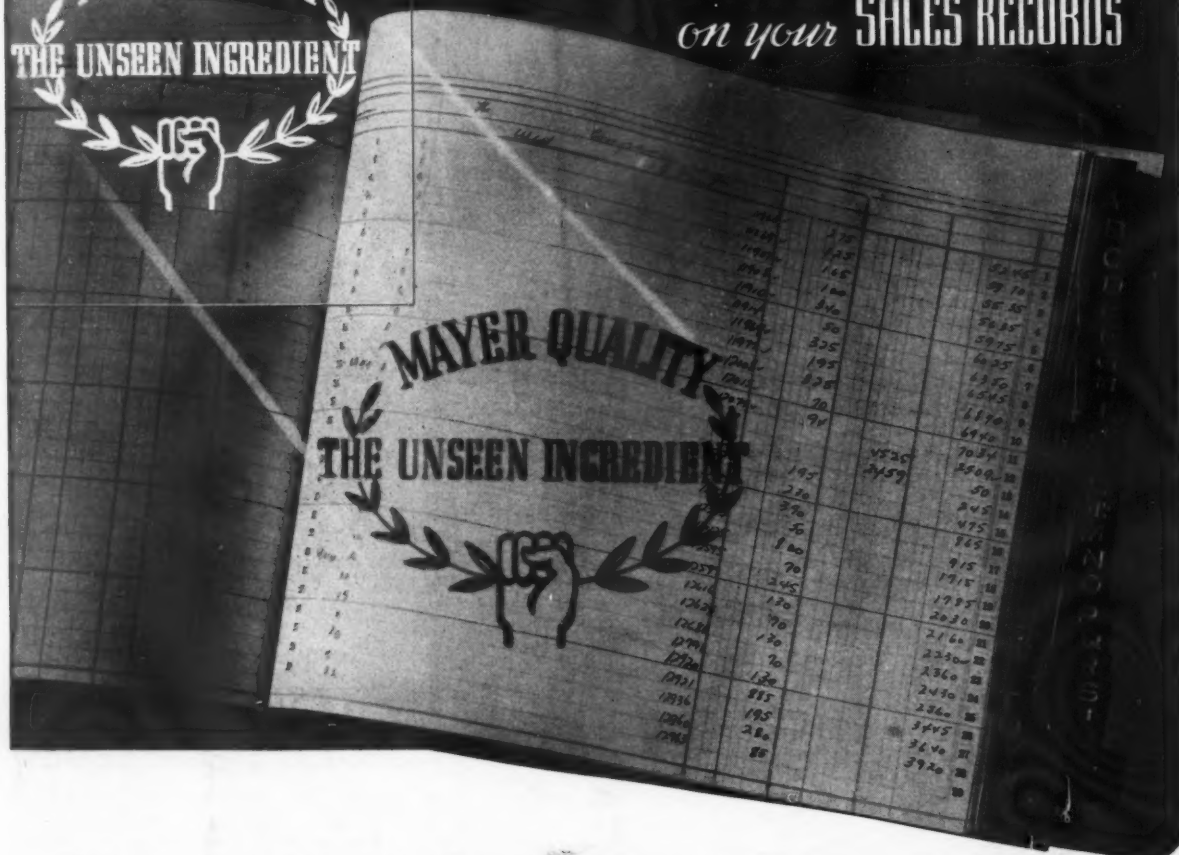


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...leaves its welcome mark
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Time and again, our customers have shown us actual figures indicating a steady, gratifying increase in sales during the period when they used Mayer's Seasoning and Curing Materials. That's evidence of the "Unseen Ingredient" at work.

There's no mystery about the "Unseen Ingredient." It simply means that Mayer's Seasonings are compounded from the world's choicest natural spices, sorted, ground, refined and blended with extreme care. It means that every step in the manufacture is checked with unsurpassed laboratory facilities . . . that each formula is exhaustively tested in our own completely equipped sausage kitchen and curing cellar.

You can see for yourself! We'll gladly arrange a demonstration in your own plant. Write us!

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That taste-tempting, aromatic fragrance actually goes in with the cure when you use the NEVERFAIL 3-Day Ham Cure. No other process duplicates it. Let us show you how to produce consistently mild, tender hams, juicy yet firm, even in eye-catching pink color, supreme in flavorful goodness.

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Business Gets Some Aid But No Tax Cuts in New Law

MEAT packing companies, as well as business in general, will benefit in limited degree from modification of the federal tax structure under the new revenue act of 1939. The act has been passed by the House and Senate and has been sent to the President.

Although packers will find their tax bills little changed under the new act (in some cases they may be higher) some advantages have been gained. Two of the most important provisions affecting the meat industry are:

1. Packers are given another chance to file claims for refund of AAA processing taxes under provisions of the revenue act of 1936. Processors who did not file such claims before the original deadline of July 1, 1937, can do so within the next six months. The extension expires January 1, 1940.

2. Firms which suffer net operating losses will be allowed to carry them over for two years for taxable purposes. Thus, if a packer had a loss of \$100,000 in one year and profit of \$50,000 in each of the two succeeding years, the earlier loss could be used to offset the later gains and free them from taxation.

Undistributed Profits Tax Out

While tax revision was not carried as far as had been suggested by the Chamber of Commerce of the United States and other business groups, Congress eliminated the last vestige of the tax on undistributed profits. This tax had been retained in the form of a 2½ per cent levy under the revenue act of 1938, which was considerably lower than the 7 to 27 rate established in 1936.

The new act imposes a flat rate of 18 per cent on net income of corporations earning more than \$25,000 annually. The present flat rate is 19 per cent with a credit of 2½ per cent of the amount distributed in dividends allowed against the total tax under the 19 per cent rate. In effect, the rate on net income has been 16½ per cent with a 2½ per cent surtax on undistributed profits.

Taxes of corporations earning more than \$25,000 annually will be higher under the new law. In the case of a corporation with taxable net income of \$100,000, \$75,000 of which is distributed to stockholders, the tax bill under the present law would be:

19 per cent x \$100,000=\$19,000—
\$1,875 credit=\$17,125.

Under the new revenue act the bill would be:

18 per cent x \$100,000=\$18,000.

If the same corporation distributed all its net earnings, the tax under the present law would be:

19 per cent x \$100,000=\$19,000—
\$2,500 credit=\$16,500.

Under the new revenue act the tax would be:

18 per cent x \$100,000=\$18,000.

Rates on Small Firms Unchanged

Corporations earning \$25,000 or less annually will be taxed at the present rates of 12½ per cent on the first \$5,000 of net earnings, 14 per cent on the next \$15,000 and 16 per cent on the next \$5,000.

Other changes and new provisions in the act will:

1. Eliminate the \$2,000 limit on capital losses which may be deductible from net income.

2. Allow a financially distressed corporation to redeem its certificates of indebtedness at below par prices without including the difference between par and redemption price as taxable income.

3. Establish an optional method of taking inventory on a "last in—first out" basis. Under this amendment, the price of the last raw material entering inventory would be used in computing profits on the finished product.

4. Continue present excise and so-called "nuisance" taxes.

5. Permit firms to redeclare capital stock value upward, but not downward, for this year and next year, so that taxpayers may obtain relief from undue excess profits taxes; present law providing for triennial declaration beginning with 1941 unchanged.

NEW FILMS AID RETAILERS

Designed to assist the retailer in merchandising his meat more efficiently and profitably, two new educational films have been completed by the sales promotion department of Armour and Company. The films are entitled "Inside Story of Beef" and "Boosting Beef Business," and are to be shown on June 21 before the next meeting of the Chicago Central Retail Meat Dealers Association.

Progress of beef from the cattle-raising stage up to the time the meat enters the retailer's shop is traced in "Inside Story of Beef." The film illustrates steps in meat inspection, slaughtering and processing, also bringing out the importance of meat in the diet. "Boosting Beef Business," based on a story of two brothers in the retail meat business, deals principally with buying, cutting and selling meat.



HOW TRANSPARENT CELLULOSE IS MADE

Packers and sausage manufacturers who visit the New York World's Fair will have an opportunity to see how one of the popular wrapping materials for meat—transparent cellulose—is made. Authentic machines, one-eighteenth natural size of factory equipment are in operation at the Du Pont "Wonder World of Chemistry" exhibit. Cellophane display also includes automatic wrapping machines which demonstrate the practical application of the material.



"When American Can Company puts a new container idea on my desk, I know it's already had its trials. Their engineering staff has tested its merits; their research division has given it the most rigorous scientific tests; their marketing division has studied it. So I know it's right! Wait? Why should I? I can be first to use it because I can *depend* on American Can Company! That's why I've dealt with them since I started in business!"



AMERICAN CAN COMPANY, 230 PARK AVENUE, NEW YORK, N. Y.

Up and Down

Meat Industry Loses Well-Known Leader By Death of W. J. Cawley

William J. Cawley, vice president of Wilson & Co., died on June 25 after a brief illness at the age of 54 years. He had been associated with Wilson & Co. and its predecessor, the Swarzschild & Sulzberger Co., practically all of his business career. For 15 years he was directing manager of the company's foreign business, making his headquarters in London, England. He returned to the general offices in Chicago in 1931 as vice president in charge of the foreign business and other important divisions of the company. Surviving Mr. Cawley are his widow, four sisters and two brothers. Funeral services were held from Holy Name cathedral at 11 a.m. Wednesday, June 28, with the following as pallbearers: George D. Hopkins, J. D. Cooney, C. R. Hood, Frank Foss, J. A. Hamilton, Geo. A. Blair, John D. Allen and Thomas H. Beacom, Jr.



W. J. CAWLEY

E. A. Cudahy, jr., Holds Field Day at His Farm

Approximately 400 lbs. of red hots were served by E. A. Cudahy, jr., president Cudahy Packing Co., to guests attending annual field day at his Sugar Grove farm near Aurora, Ill., on June 24. At this farm Mr. Cudahy breeds Belgian horses and Hampshire hogs. Field day was devoted to the horses, which include many outstanding individuals of the breed in this country and abroad. Some 2,000 persons were present.

75th Anniversary of Chicago Stockyards

Chicago's gigantic Union Stock Yards, which handles more of the nation's meat animals than any other market in the United States, observed its 75th birthday on June 28. Investigation revealed that since its opening on Christmas Day, 1865, on what was then the edge of the city, it has handled 880,000,000 meat animals valued at \$21,000,000,000.

The idea of a single, huge livestock market at Chicago originated at a meet-

ing of the Packers' Association of the City of Chicago on June 28, 1864, at the Tremont House, when it was decided the step should be taken in order to eliminate price variations of as much as 50c per cwt. between the city's four markets. With the support and cooperation of the railroads, the Union Stockyards & Transit Co. was formed and the market opened on December 25, 1865.

Canada's Bacon Doing Well In England, Official Says

A bright outlook for Canadian bacon in the British market was forecast by G. B. Miller of the Canadian Department of Agriculture upon his recent return to Canada from England, where he had been looking after Canadian bacon inspection there. Mr. Miller pointed out that the Canadian product had been constantly improving in quality, on account of better breeding, better selection and careful grading.

Explaining that the Canadian product had succeeded in keeping close to Danish bacon in both price and quality, Mr. Miller predicted that Canada would probably work gradually up toward her bacon quota. "Our quota is 280,000,000 lbs. per year," he said, "but the best we have ever done was 193,000,000 lbs. in 1937. So you can see there is room yet for more exports."

George Putnam, Swift Economist, Dies at 51

George E. Putnam, economist and official of Swift & Company, died on June 24 at his home in Hinsdale, Ill., at the

age of 51 years. He joined the Swift organization in 1920 as consulting economist and head of the commercial research department, and in 1935 was elected an officer of the company with the title of economist. A graduate of the University of Kansas, Mr. Putnam took post-graduate work at Yale, majoring in economics. He was



G. E. PUTNAM

a Rhodes scholar at Oxford University in England and while there was the first American to secure the B. Litt. award. He was a fellow of the Royal Statistics Society and a member of the American Economic Association. Among the books of which he was author are "Practice Problems in Economics," "The Land Credit Problem," and "Supplying Britain's Meat." Surviving Mr. Putnam are his widow and one daughter. Funeral



GREET HORMEL'S NEW EASTERN DIRECTOR

John P. Higgins, new Eastern director for Geo. A. Hormel & Co., is greeted by retiring director A. A. Dacey (left) and Park Dougherty, manager of the Flavor Sealed division and a director of the company (right). Mr. Higgins began his new duties on June 21. He was formally installed on June 16 at a dinner given by Dougherty, Dacey and 30 members of the Hormel company at the Belmont-Plaza in New York City.

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Quality, price and service . . . the 3 requirements you look for when ordering stockinettes are the 3 features that you get when ordering from WYNANTSKILL. Increase your rate of profit by using Wynantskill Beef, Ham, Sheep, Lamb, Bacon, Frank and Calf Bags exclusively! Industrial Towels, Dish, Mop and Polishing Cloths furnished reasonably to the trade. Write!

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Roller Process
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WARD MILK PRODUCTS DIVISION
KRAFT-PHENIX CHEESE CORPORATION
GENERAL OFFICES, CHICAGO



GRINDER PLATES AND KNIVES

C. D. Reversible Plates, O. K. Knives with changeable blades and C. D. TRIUMPH Knives with changeable blades are used throughout the meat packing and sausage manufacturing field. C. D. equipment lasts longer, works better; plates will not crack, break or chip at cutting edges. Write the "Old Timer," Chas. W. Dieckmann, for complete details and prices of C. D. and O. K. knives, plates, sausage linking gauges, stock feed worms, studs, etc.

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HARRY K. LAX, General Manager

Member of New York Produce Exchange
and Philadelphia Commercial Exchange

services for Mr. Putnam were held on June 27, with interment in the Hinsdale cemetery.

Chicago News of Today

Death of Michael J. Hogan, president of the Central Provision Co., occurred this week. Mr. Hogan was 66 years of age and had conducted his own provision business for 20 years. He had been in the industry about 35 years, having had early experience with Swift & Company and other packers.

Davenport R. Phelps, head of the Western office of the National Live Stock and Meat Board with headquarters at San Francisco, Calif., who came to Chicago for the recent annual meeting of the board, will remain in the city for several days.

George Martin, Chicago manager for John Morrell & Co., is leaving for Ephraim, Wis., where he will vacation until July 31.

R. M. Harrison, Armour and Company, has been elected a vice president of the Junior Association of Commerce of Chicago.

W. J. Bakken, foreman of the sliced bacon department of Wilson & Co.'s Chicago plant, has been elected chairman of the Sweagles, Wilson employees' educational organization, for the 1939-40 year, for which sessions will begin in October. Other officers chosen include Harold Graham, first vice chairman; R. K. Vogelgesang, second vice chairman, and Ray Cooper, secretary.

New York News Notes

Charles Petersen, cattle buyer for Wilson & Co. at Kansas City and other Western points, was a visitor in New York last week.

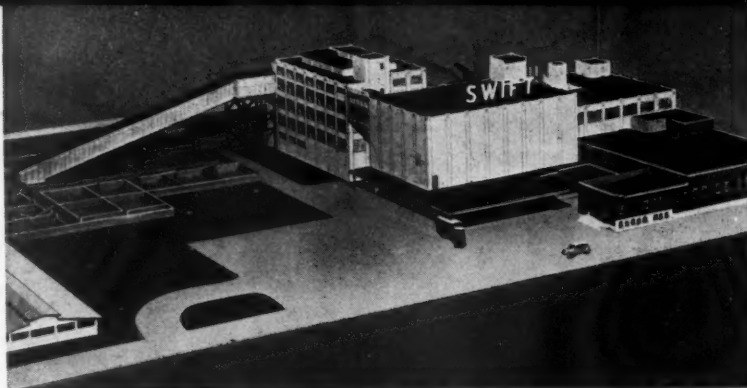
L. R. Vear, hotel department, and R. D. Ross, sausage department, Swift & Company, Chicago, visited New York during the past week.

Golf enthusiasts among Wilson & Company's New York employees held their eighth annual tournament and dinner at the Gedney golf club, White Plains, N. Y., on June 27. There were 112 players and additional guests at dinner. H. L. Skellinger, general manager of the New York plant, was the speaker of the evening.

N. Y. World's Fair Flashes

Visitors to Swift & Company's exhibit at the Fair during the past week included Morris Smith, Peters Sausage Co., St. Paul, Minn.; C. W. Tapert, wholesale meat dealer, Sault Ste. Marie, Mich.; Carl V. Teeters, superintendent, Teeters Packing Co., Columbus, Ohio; and Charles Edelhausser, meat inspector, department of health, Newark.

Harry J. Williams, vice president and general superintendent, Wilson & Co., Chicago, and Mrs. Williams visited New York last week and spent some time at the Fair.



BEING CONSTRUCTED ON THE PACIFIC COAST

This plant is being constructed not far from Hollywood, Calif., to meet the growing demand for Swift & Company products on the Pacific Coast.

Countrywide News Notes

George N. Peterman, president and owner of the Dallas City Packing Co., Dallas, Tex., died recently in Lexington, Ky., of a heart attack. Mr. Peterman, an active civic leader, was 58 years of age.

E. M. Luke, until recently manager for one of the national packers at Seattle, Wash., is now engaged with his son in conducting the Meat & Foods Sales Co., manufacturers' agents for Carstens Packing Co., at Astoria, Ore. Mr. Luke has had a long and varied executive career in the industry at Denver, Colo., Spokane, Wash., and other Northwest points.

Following the suggestion of Harry L. Sparks, livestock order buyer of National Stock Yards, Ill., long an advocate of educating farmers in proper use of soybeans for feeding hogs, a committee has been appointed by the Joint Marketing Association of the St. Louis Live Stock Exchange to study this question. Jack Krey, Krey Packing Co., St. Louis, chairman of the committee, has instituted a basic educational plan through the University of Missouri and Missouri county agents as the initial step in the campaign.

By communicating with 51 European operators in the German short wave radio contest held last summer, Dr. C. E. Gross, amateur radio enthusiast and chemist for John Morrell & Co. at the Ottumwa, Ia., plant, won second place in the ninth district, comprising 12 middle-Western states. He recently received notification of his communications award.

Drovers Packing Co. has started killing operations in the plant which it acquired recently at Ottawa, Ill. Stewart Muller, livestock buyer for the company at National Stock Yards, Ill., last week made his first purchases in five months at that market.

Before a meeting of the Young Men's Business Club of Lafayette, La., president Alcide Dominique of the Evangeline Packing Co., Inc., and A. Dennis Landry, member of the board of directors, explained the operations of the plant being established there. They stated that the new company would require approximately 500 hogs and 300 to 600 cattle per week after slaughtering operations begin.

Meat Packing 40 Years Ago

(From The National Provisioner, July 1, 1899.)

Upon the return of Samuel Weil, secretary of Schwarzschild & Sulzberger Co., to New York following a trip to Chicago and the West, it was reported that construction of the company's big plant at Chicago was to begin as soon as plans were completed and the necessary details arranged.

D. C. Cameron, general manager of Cudahy Packing Co., stated that the company's new plant, to be built at Kansas City, would comprise ten large brick buildings and would contain all departments similar to those operated at the Omaha plant with the exception of the soapworks. The completed plant, fitted with modern equipment, was expected to be "the most modern and complete packinghouse in the world."

Standard Slaughtering Co., Chicago, was formed with capital of \$10,000 to engage in a general slaughtering business. Incorporators were James Welch, William A. Sansom and Alfred J. Heys.

Plans were completed for the new brick branch house to be constructed for Armour and Company at Springfield, Mass. Building was to have two stories and basement, with outside measurements of 75 x 35 feet, and was to have modern improvements.

Meat Packing 25 Years Ago

(From The National Provisioner, July 4, 1914.)

White Provision Co., Atlanta, Ga., had nearly completed enlargement of its packing plant. Capacity of the plant was to be doubled by the new construction.

Plant of the Topeka, Kas., Packing Co. was purchased by R. R. Baer of North Topeka and C. Baer of Abilene, owners of the Baer Packing Co. The plants were to be combined under one management.

Secretary George L. McCarthy of the American Meat Packers' Association stated that under the new federal net weight law the use of stencils or stickers would be permitted to mark net weight until the present supply of labels was exhausted, the period of grace to extend for one year.

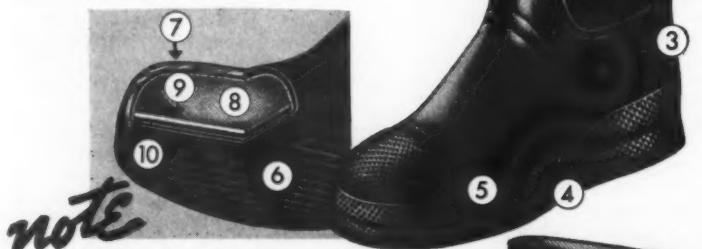
new LEHIGH introduces two, steel-toe SAFETY BOOTS with a revolutionary, exclusive

"PAR-GRIP" *NON-SKID* SOLE

BUILT TO PREVENT DANGEROUS SLIPS
and SKIDS ON WET AND GREASY FLOORS!

NOTE CONSTRUCTION

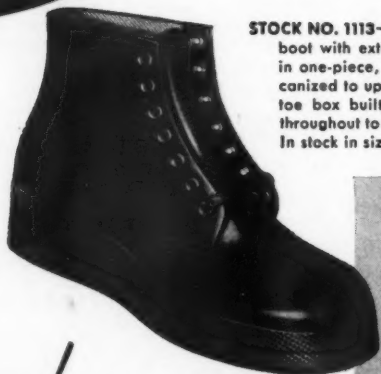
One flat piece from heel to toe gives maximum surface traction, while dozens of deep, diamond-shaped, flexible rubber suction cups "squeeze" liquids away and grip the ground like leeches!



note OUTSTANDING CONSTRUCTION FEATURES:

- 1—Strong binding prevents tearing at top
- 2—"Layered" construction for long wear
- 3—Reinforced counter shaped to FIT at heel
- 4—ONE-PIECE "Par-Grip" sole and heel for maximum surface traction
- 5—Sole double-vulcanized to upper
- 6—"Squeeges-action" prevents slips and falls
- 7—Heavy rubber toe cap over steel toe box
- 8—Extra-heavy, sweat-proof, boot-duck lining
- 9—GENUINE LEATHER INSOLE reduces perspiration and odor; "eliminates burn"
- 10—BROAD FLANGE anchors steel toe box firmly in place through life of boot.

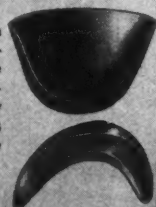
STOCK NO. 1114 — Special compound, black, all rubber boot shoe. Upper is highly resistant to most corrosive liquids and cleaning solutions. Has steel toe box, genuine leather insole, "Par-Grip" safety sole. In stock in sizes 5 to 12, whole sizes only.



STOCK NO. 1113—Superquality, heavy duty black rubber knee boot with extra heavy black carbon rubber sole moulded in one-piece, deep grid, anti-skid pattern and double vulcanized to upper with broad foxing. Has high-carbon-steel toe box built into sturdy, reinforced construction. Made throughout to give super service on the most gruelling jobs. In stock in sizes 5 to 12, whole sizes only.

THIS IS THE STEEL TOE BOX

used in all Lehigh rubber safety footwear. In actual use it has withstood direct impacts of many hundreds of pounds without injury to the wearer!



FOR COMPLETE INFORMATION
AND PRICES, WRITE DIRECT TO

LEHIGH SAFETY SHOE CO. ALLENTOWN, PA.

Sausage, Loaf, Canned Pork and Bacon Output Above 1938

MORE sausage was manufactured, more loaves and loaf products were made, more pork was canned and more bacon sliced under federal inspection during May, 1939, than in any other month of the packer fiscal year to date, and considerably more than in May, 1938.

Sausage output of approximately 71,700,000 lbs. was the highest for the month in 12 years and was 14,000,000 lbs. greater than in April. Approximately 1,200,000 lbs. more of loaves and loaf products were made in May this year than last; nearly 2,600,000 lbs. more bacon was sliced than in the same month a year ago, and the quantity of pork canned was nearly double that of last May.

Sausage Produced in May

Sausage production under federal inspection during the month was as follows:

	lbs.
Fresh (finished)	8,139,021
Smoked and/or cooked	53,621,708
Dried or semi-dried	9,915,311
Total	71,676,040

During the month, 1,000,000 lbs. more fresh pork sausage was made than a year earlier and 5,500,000 lbs. more smoked and/or cooked sausage. Increase in dry sausage output over last year was approximately 1,500,000 lbs.

Production of sausage by months so far in the current packer year, compared with a year ago, follows:

	1939, lbs.	1938, lbs.
November	66,612,075	61,140,435
December	59,452,050	54,976,367
January	61,138,875	57,433,989
February	53,478,635	52,112,898
March	61,163,870	58,535,167
April	57,674,333	57,578,590
May	71,676,040	63,918,896
Total 7 mos.	431,195,878	405,696,342

More Bacon Sliced

Bacon sliced during May this year amounted to 23,214,142 lbs. In May a year ago, the volume was 20,632,082 lbs. Quantity sliced in each month of the packer year so far, compared with a year ago, follows:

	1939, lbs.	1938, lbs.
November	19,967,669	16,800,154
December	18,607,520	17,381,833
January	19,860,787	17,271,741
February	18,109,033	16,390,822
March	20,793,982	18,604,313
April	19,982,489	19,028,679
May	23,214,142	20,632,082
Total 7 mos.	140,595,622	126,109,624

Canned Meats Up

Volume of canned meats and meat products produced this year shows a large increase over 1938. This increase

has been in canned pork, sausage and soups containing meat. Products canned in May this year amounted to 53,133,248 lbs. compared with only 28,460,276 lbs. in the same month a year ago. Pork canned in May totaled 15,917,949 lbs. against 9,332,555 lbs. in May, 1938. Total meat and meat products canned under federal inspection during each month of the current and last packer years:

	1939, lbs.	1938, lbs.
November	48,752,624	52,530,356
December	53,616,415	59,686,274
January	53,877,227	60,065,337
February	50,266,019	56,108,670
March	58,188,360	57,681,445
April	48,768,350	44,303,782
May	53,133,248	28,460,276
Total 7 mos.	366,902,243	358,856,140

Not only was there an increase in total volume of meat and meat products canned during the period, but the volume of pork meats canned each month has been greater than a year ago. These increases are accounted for by the popularity of canned ham and canned luncheon meats made of pork.

Volume of pork canned in the two periods was:

	1939, lbs.	1938, lbs.
November	13,228,676	8,306,216
December	18,040,443	11,282,998
January	18,144,509	12,610,616
February	15,571,564	10,068,201
March	15,784,076	8,884,381
April	12,829,611	8,478,878
May	15,917,949	9,332,555
Total 7 mos.	100,516,828	68,963,845

Loaf Volume Above 1938

Total of loaves and loaf products made during May was 9,445,041 lbs. This compared with 8,178,876 lbs. made in May, 1938. Production of these specialties for each month of the 1939 packer year, compared with 1938, follows:

	1939, lbs.	1938, lbs.
November	9,357,118	9,614,703
December	8,032,194	8,120,229
January	8,575,348	7,809,043
February	8,961,454	6,679,673
March	7,459,995	7,129,267
April	7,333,697	6,897,032
May	9,445,041	8,178,896
Total 7 mos.	57,164,847	54,428,843

MORE POULTRY CANNED

Twenty-four per cent more poultry was canned during May, 1939 in the 21 principal poultry canning plants of the country than in May a year ago. The amount canned totaled 3,513,086 lbs. in May, compared with 2,752,972 lbs. in April and 2,840,143 lbs. in May, 1938.

NUCHAR
ACTIVATED CARBON
 LARD AT ITS BEST WITH NUCHAR. Use Nuchar Activated Carbon to produce lard with a high smoke point, neutral flavor and odor, and better keeping qualities. Write for details of application.

INDUSTRIAL CHEMICAL SALES
 DIVISION WEST VIRGINIA PULP & PAPER COMPANY
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CHICAGO 1321 Wacker Drive PHILADELPHIA 1321 Wacker Bldg. CLEVELAND 437 Schenck Bldg.

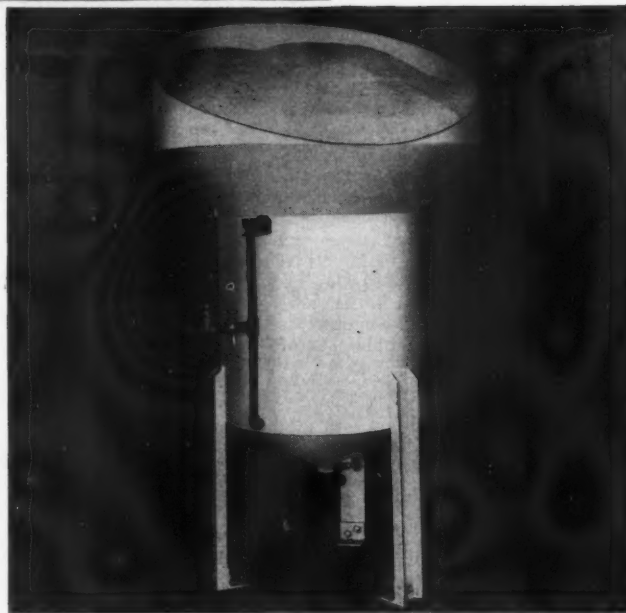
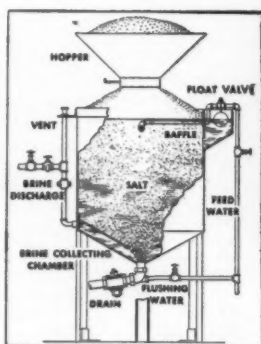
Check

THE BRINE-MAKING SAVING MOST IMPORTANT TO YOU

- ✓ SAVE TIME
- ✓ SAVE LABOR
- ✓ SAVE SALT

CROSS-SECTION OF PROFITS

This cross section view of The Lixate Process, shows how the recommended grade of Rock Salt flows by gravity from a hopper to the Lixator. Fresh water is admitted by a spray nozzle, controlled by a float valve. Water dissolves salt, becomes saturated brine which is self-filtered, and flows upward through the collecting chamber to a discharge pipe. Automatic control of brine output controls the whole operation for automatic profits.



John J. Felin & Co., Inc., 407 West 13th Street, New York, N. Y., installed The Lixate Process illustrated above, for quality and economy in packing the high quality meat products for which this company is justly famous.

No matter which advantage of The Lixate Process For Making Brine appeals to you most, you get *all* its advantages the minute it is in operation in your plant. You save time, labor and salt—and all of these mean important savings in dollars and cents.

You save time because The Lixate Process is wholly automatic. Brine is always on hand, ready at the turn of a tap. You save labor costs three ways—in handling salt, making brine, and distributing brine. You save salt. Packers report savings up to 10% and 20% in amount of salt required.

Economy is not the only reason why packers large and small, in every important meat packing center, are now using Lixate Brine. It is a better brine. It is clean, self-filtered to be crystal clear without a trace of cloudiness. It is not only bacteriologi-

cally clean, but also exceeds the high standards for chemical purity established by food packing authorities.

The Lixate Process For Making Brine has many advantages over older methods because it automatically produces brine from Rock Salt without agitation, self-filtered to be crystal clear. Write for The Lixate Book. It describes the Process in detail and pictures many money-saving installations. If you prefer, a Lixate Engineer will call and work out with you an estimate of the savings you can make right in your own plant.

The
LIXATE

REG. U.S. PAT. OFF.

Process

FOR MAKING BRINE

INTERNATIONAL SALT CO., INC.
SCRANTON, PA. NEW YORK, N. Y.

SALES OFFICES: Buffalo, N. Y. • Philadelphia, Pa. • Boston, Mass. • Baltimore, Md. • Pittsburgh, Pa. • Newark, N. J. • New York, N. Y. • Richmond, Va. • Atlanta, Ga. • New Orleans, La. • Cincinnati, Ohio • St. Louis, Mo.

BETTER SALT AND HOW TO USE IT

The Lixate Process is a development of the International Salt Research Laboratory. This outstanding authority is constantly helping International improve the production and use of salt. International not only provides highest quality salt in every type and grade for industry, agriculture and the home—but also offers counsel and advice on uses of salt. You are invited to submit, wholly without obligation, any problem concerning the industrial use of salt or salt brine, to the International Salt Advisory Service.

for the trade

Salami for Summer

There are a number of kinds of salami, some of which have universal appeal as meats for the summer cold cut plate. While some of the regular dry salamis can be sold to non-Italian consumers, the new condition or semi-dry types are more popular for such trade. A western sausage manufacturer asks:

Editor THE NATIONAL PROVISIONER:

Can you furnish us with formulas for several types of salami, particularly kinds which can be made without a dry room, and which will sell during the summer for use with other cold cuts?

Among the soft products of this type are unsmoked cooked salami, a smoked fresh salami (predominantly beef), beer salami and pork salami.

COOKED SALAMI:—The following ingredients are used in cooked salami:

- 33 lbs. extra lean pork trimmings
- 33 lbs. lean boneless chucks
- 34 lbs. regular pork trimmings

Chucks are ground through ½-in. plate and pork through ¾-in. plate. Mix all meats, curing and seasoning ingredients together for about 3 minutes and shelve in cooler to cure. Following curing and seasoning materials are used:

- 3 lbs. salt
- 6 oz. dextrose
- 3 oz. sodium nitrate
- 7 oz. cracked black pepper
- 1 oz. ground cardamom
- ¾ oz. garlic

Many processors have found convenience in use of ready-prepared seasonings, or specially-prepared seasonings, as manufactured by reputable firms, in making their sausage products. Such seasonings also insure that each batch of sausage will be flavored exactly like other batches.

Meat is stuffed tightly in artificial casings or hog bungs and sausage is wrapped with twine. Salami is cooked in a steam house or smokehouse with heat, but no smoke. Start house at 80 degs. F. and raise temperature to 100 degs. within 2 hours. Thereafter, temperature is raised gradually over 14 to 16 hours to 160 degs. Sausage should have an internal temperature of 148 degs. when finished. Shower with hot water and cold and hang in dry room until cool.

FRESH SALAMI:—The meat formula for this product is as follows:

- 60 lbs. beef trimmings
- 20 lbs. beef hearts
- 20 lbs. fresh back fat

Only pork fat is used in this sausage. The back fat is diced and beef trimmings and hearts are ground through

¾-in. plate. Meats are mixed with following seasonings and cure:

- 3 lbs. salt
- 3 oz. sodium nitrate
- 1½ lbs. dextrose
- 1½ oz. garlic
- 7 oz. ground white pepper
- 2 oz. ground coriander
- 1 oz. ground nutmeg
- 1 oz. cardamom

Stuff meat in wide beef middles, sewed casings or corresponding artificial casings and hold in cooler to cure. Dry from 8 to 10 hours at room temperature. Smoke for 24 hours, beginning at 90 degs., and raising house temperature gradually to 110 degs. After smoking, dip sausage in 100-deg. salmometer brine at 200 degs. F. for 3 to 5 seconds. Cool product gradually and place in store room at 50 degs.

PORK SALAMI:—This product is handled in about the same manner as outlined for cooked salami but contains:

- 70 lbs. lean pork trimmings
- 15 lbs. fat pork trimmings
- 15 lbs. bull meat

Bull meat is ground through fine plate

and pork through ¼-in. plate. After curing, the meats are mixed with chopped ice and ground through fine plate. Seasoning formulas given previously may be used for this product. Meat is stuffed in bungs and cooked in smokehouse with smoke and heat. Product is brought up to an internal temperature of 148 degs.

BEER SALAMI:—For this sausage use:

- 33 lbs. cured beef chucks or bull meat
- 33 lbs. cured pork blade meat or lean trimmings
- 34 lbs. cured regular trimmings

Grind beef through ½-in. plate and place in mixer with pork (whole) and seasoning and mix well. Grind mixture through ½- or ¾-in. plate and remix.

Meat mixture is stuffed in beef middles or corresponding artificial casings and sausage is held in cooler overnight. Product is allowed to warm up to room temperature next morning and is then placed in smokehouse. A beginning temperature of 80 degs. is used and raised gradually over 5 hours until the inside temperature of product is brought up to 148 degs.

Chill in cold water and dip momentarily in hot water. Do not place this sausage in cooler but hang it on a truck covered with heavy paper to protect product from drafts. Put truck where there is no draft. After drying, wipe off with a clean cloth and some lard or olive oil to give a real shine.

Does Your Sausage Suffer from

"GREEN CENTER?"

The New Book

SAUSAGE AND MEAT SPECIALTIES

devotes an entire chapter to "Sausage Trouble-Shooting." Tells you how to track down to the source such dollar-stealing defects as Chill Ring, Sour Casings, Green Spots, Pink Center, Air Pockets, etc.

Nineteen other chapters highlight refrigeration and air conditioning, plant operations, plant layout, and dry sausage. Order your copy now.

The National Provisioner
407 So. Dearborn St. Chicago, Ill.

Enclosed is check or money order for \$5.00 for copy of "Sausage and Meat Specialties"

Name

Street

City

MEAT INSPECTION CHANGES

Meat Inspection Granted.—Swift & Company, World's Fair Grounds, New York, N. Y.; Liebmann Packing Co., R. F. D. 1, Green Bay, Wis.

Meat Inspection Withdrawn.—Armour and Company, 34 Plymouth ave., Fall River, Mass.; Swift & Company, 464 Water st., Bridgeport, Conn.; Greenwald, Inc., Union Stock Yards, Baltimore; New York Veal & Mutton Co., New York City; The Emm-An-Cee Co., 539 S. Clark st., Chicago. From subsidiaries: A. Fink & Sons Co., and B. S. Pincus, under Hygrade Food Products Corp., Detroit.

Meat Inspection Extended.—Swift & Company, 760 & 780 First ave., New York City, to include J. J. Harrington & Co., Inc., and New York Veal & Mutton Co.

Change of Name and Address of Official Establishment.—Wilmington Dressed Beef Co., 216-220 Tatnall st., Wilmington, Del., instead of Wilmington Abattoir Co., 212-216 Tatnall st.



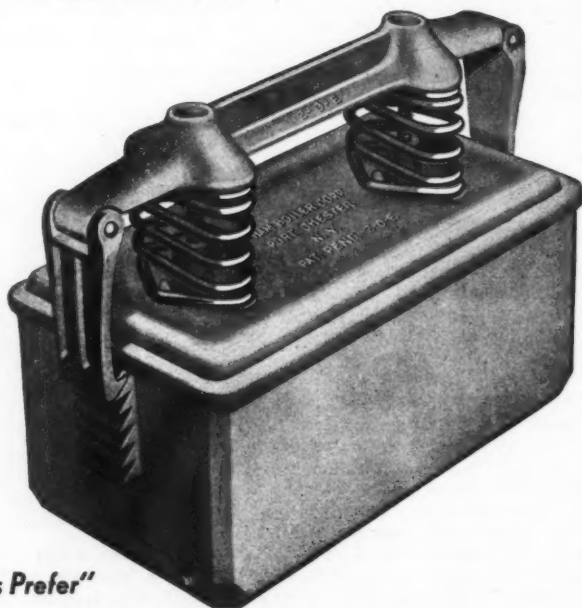
LUCK

to produce solid hams?

DON'T take chances. Playsafe with improved Adelmann Ham Boilers. The new elliptical springs permit expansion during cooking, and distribute the pressure over a wide area, resulting in solid, well-shaped hams.

Adelmann Ham Boilers are made of Cast Aluminum, Tinned Steel, Monel Metal, and Nirosta (Stainless) Steel, the most complete line available. Liberal trade-in schedules make it profitable to dispose of worn, obsolete equipment in favor of new Adelmann Ham Boilers.

Ask for your free copy of "The Modern Method." It shows how to close properly the aitch-bone cavity, how to get proper results from ham boiling equipment and many other helpful hints. Gives complete information about Adelmann Washer, Foot Press, Luxury Loaf Containers, Prest-Rite Molds, etc. Many illustrations. Gives trade-in values of old Ham Boilers. Write today!



ADELMANN—"The Kind Your Ham Makers Prefer"

HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y.

CHICAGO OFFICE, 332 South Michigan Avenue

European Representatives: R. W. Bollans & Co., 6 Stanley St., Liverpool & 12 Bow Lane, London—Australian and New Zealand Representatives: Gellin & Co., Pty. Ltd., Offices in Principal Cities—Canadian Representatives: C. A. Pemberton & Co., Ltd., 189 Church St., Toronto.

to new machinery, equipment and supplies

NEW WOOD INSULATION

A new insulant—Nu-Wood Sealed Cold Storage Insulation—said to be adaptable to all standard cooler construction, has been announced by Wood Conversion Co., St. Paul, Minn. Product is made up of Nu-Wood insulation board with a continuous double coating of



EASILY APPLIED

waterproof asphalt on all surfaces and edges, which makes it highly resistant to moisture. In order to eliminate continuous joints through the wall, insulation is designed to be placed in two or more separate staggered layers. Size conforms to 16 in. on centers.

First layer is placed between wood nailing strips. Second layer is installed directly in contact with first and is nailed to the strips. Each layer is set in emulsified asphalt adhesive. Surface can be finished with a trowel of emulsified asphalt or with metal lath and plaster. A similar type of construction is designed for floors. Concrete, wood or mastic wearing surface can be installed over insulation.

Nu-Wood Cold Storage Insulation blocks are available in 1½-, 2-, 3- and 4-in. thicknesses, measuring 14½ in. by 32 in. Half size blocks can be furnished for staggered or broken joints.

INNER LINED CARTONS

A new design of lard carton, which is simplifying considerably the problem of carton set-up in the small meat packing plant not equipped with carton forming and lining machinery, has been developed recently. This carton, available in standard sizes for one, two and

four pounds of product, has the grease-proof liner attached inside, this liner being formed automatically when the carton is set up. How this is accomplished is shown in the accompanying illustrations, the entire operation consisting of four simple and quick movements.

Cartons are shipped flat, and after being set up are filled through the open end, this operation involving no difficulties, as liner mouth is held wide open by the carton. After filling the carton top is folded in the regular manner and the package and product are ready for the cooler. Lard is removed from carton by the housewife through a large perforated top opening, which also provides a convenient reclosure lid. The inner lined carton is manufactured by the Interstate Folding Box Co., Middletown, O.

WATER ICE BUNKER

A twin-fan, forced convection, water ice bunker for use in meat trucks, for which distinct advantages are claimed, has been announced by Robbins & Burke, Inc., Cambridge, Mass. The unit is constructed of heavy gauge galvanized iron

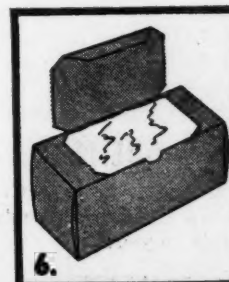


TWIN-FAN UNIT

and is equipped with two 6-volt motors and fans for distributing chilled air uniformly throughout the vehicle body and eliminating dead air pockets. These fans have a speed of 3,200 revolutions per minute and are operated by truck battery.

All details of design, including ice capacity, air volume, etc., are coordinated to maintain uniform temperature in all parts of the body and to keep products bathed in a constant flow of clean, humidified air, reducing shrink and protecting color and bloom.

The bunker is mounted within the truck body on an angle iron frame and is supplied as standard equipment in Robbins & Burke bodies. It is also available for installation in insulated truck bodies now in packer transport service.



HOW INNER LINED CARTON IS SET UP

- 1.—Bottom liner is folded by pushing down on left side flap; 2.—Operation is repeated on right side, allowing left flap to spring upward so liner overlaps; 3.—Remaining liner material is folded down with right thumb; 4.—Flap is tucked in; 5.—Carton is filled through open end; 6.—Contents are removed through perforated top opening, which provides reclosure lid.

MORE BAD NEWS FOR

Shrink!

I've cut shrink in my smokehouse by getting a close watch on temperature and humidity with Taylor control!

Shrink in ham boiling? You can cut it down to nothing as I did with Taylor automatic control!

Yes, you'll shrink your chill room shrink when you get exact temperature and humidity control with a Taylor system.

It's always good news for you...

AND MRS. HOUSEWIFE—WHEN TAYLOR HELPS YOU GUARD WEIGHT, FLAVOR, AND APPEARANCE OF YOUR MEATS!

Shrink is under control! That's because leading packers have found they can reduce shrink and so boost profits by installing modern systems for recording and controlling temperature and humidity in smoke houses, ham boiling and chill rooms... in every process where this stealthy profit-eater hides.

These systems, perfected by Taylor engineers after many years of studying packers' needs, enable you to get just the type control you need. For instance, here are three processes where you'll want to control shrink—and the Taylor instruments and systems of control that can best do this for you:

IN THE SMOKE HOUSE. Some smokehouse temperatures vary even 40°! This means a variation in shrink of several per cent. So an even temperature is vital. How? A Taylor Controller regulates temperature automatically and gives you a record of the whole day's operation. It also controls humidity, the newest aid to efficiency and an extra protection against profit-eating shrink.



TAYLOR
RECORDING
THERMOMETER

IN HAM BOILING. Water too cold? Hams underdone! Water too hot? Hams shrink! In a large Mid-West plant they guard against this with 15 Taylor Fulscope Recording Controllers. And they get a written record of their exact control! Can you use this efficient Taylor control?

IN CHILL ROOM AND CURING ROOM. Chill and curing room temperature must be held within a few degrees. Humidity must also be carefully controlled. A slight slip results in off-color, off-flavor, shrinkage! Leading packers pick the Taylor Fulscope Wet and Dry Bulb Recording Controller for its efficient performance in ending chill and curing room trouble... in saving them money.

Where should you put in Taylor Control? How much can it save you? Let a Taylor Representative help you answer these and other questions. There's no obligation. See him or write to Taylor Instrument Companies, Rochester, N. Y. Plant also in Toronto, Canada. Manufacturers in Great Britain: Short & Mason, Ltd., London, England.



TAYLOR
SINGL-DUTY
FULSCOPE
RECORDING
CONTROLLER



TAYLOR
FULSCOPE
WET AND
DRY BULB
RECORDING
CONTROLLER

Taylor

Indicating

Recording • Controlling

TEMPERATURE, PRESSURE, FLOW and LEVEL INSTRUMENTS

and Air Conditioning

MEAT PLANT REFRIGERATION

A Complete Course for
Executives and Workers
Prepared by—

The National Provisioner

LESSON 29

Conduction Loss Through Insulation

H EAT flows through insulation in three ways—by conduction, convection and radiation. These were discussed in Lesson 9 in this course in meat plant refrigeration.

Rate of heat conduction through various building materials is in proportion to the physical properties of these materials, including density, thickness, water content and porosity. Many tests have been made by the U. S. Bureau of Standards and other laboratories to determine the internal conductivity of all classes of building materials. These tests on conductivity were all made under ideal conditions.

The unit of measurement of heat conductivity is the number of British thermal units passed per hour, per square foot, per degree difference in temperature, per inch of thickness between the two exposed faces of the material tested. Table No. 1 gives the heat loss per hour, as well as per 24 hours, for a number of materials used in building construction. Weight per cubic foot of these materials is also given. This latter information is very useful in designing structures.

Calculating Heat Flow

The fundamental heat transfer formula is:

$$H = \frac{C}{X} (t_1 - t_2)$$

H is heat transmitted by conduction per hour.

C is coefficient of internal conductivity per hour per degree temperature difference.

X is the thickness of the material in inches.

t_1 is higher surface temperature.

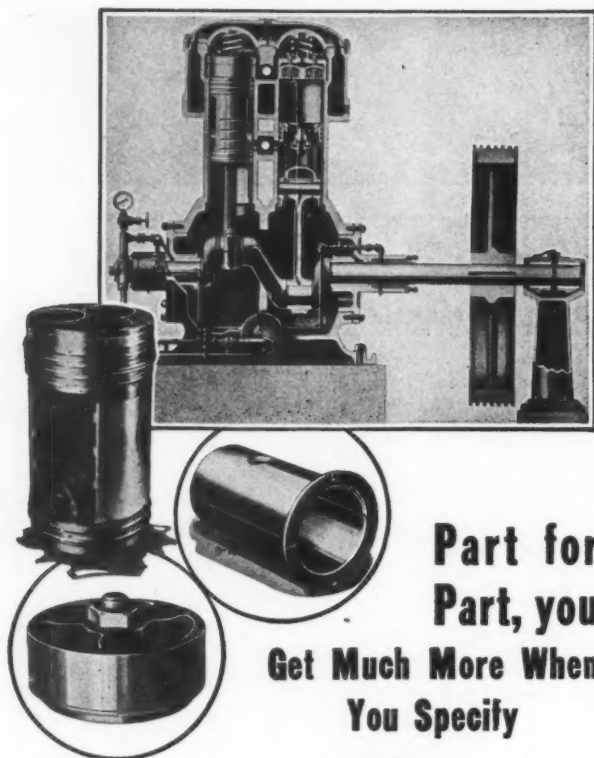
t_2 is lower surface temperature.

Table 1.—Internal Thermal Conductivities of Various Materials (C)

Material	Description	B.t.u. per 24 hours	B.t.u. per hour	Lb. per cu. ft.
Air	ideal air space	4.2	0.175	0.08
Air Cell, 1/4-inch	asbestos paper and air spaces	11.0	0.458	8.80
Air Cell, 1-inch	asbestos paper and air spaces	12.0	0.500	8.80
Aluminum	cast	24,000	1,000.000	162
Ammonia vapor	32° F.	3.19	0.133	0.21
Aqua ammonia	54° F.	75.90	3.180	56.50
Asbestos Mill Board	pressed asbestos—not very flexible	20.0	0.830	61.0
Asbestos Paper	asbestos and organic binder	12	0.500	31.0
Asbestos Wood	asbestos and cement	65.0	3.700	123.0
Balsa Wood	very light and soft—across grain	8.4	0.350	7.5
Boiler Scale		308	12.700
Brass	heavy	15,000	625.000	250.
Brick	heavy	120	5.000	131.
Brick	light, dry	84	3.500	115.
Brine	salt	27.1	1.130	73.4
Cabot's Quilt	reel grass enclosed in burlap	7.7	0.321	16.0
Calorax	fluffy, finely divided mineral matter	5.3	0.221	4.0
Cellite	infusorial earth powder	7.4	0.308	10.6
Cement	neat Portland, dry	150.0	6.250	170.
Charcoal	powdered	10.0	0.417	11.8
Charcoal	flakes	14.6	0.613	15.9
Cinders	anthracite, dry	20.3	0.845	40.0
Concrete	of fine gravel	125.0	5.200	136.0
Concrete	of slag	109.0	4.540	124.0
Concrete	of granulated cork	50.0	2.080	94.5
Copper		43	1.780	78.5
Cork	granulated 1/4-1/2-inch	50,000	2,083.000	556.0
Cork	regranulate 1/4-1/2-inch	8.1	0.337	5.3
Cork	no artificial binder—low density	8.0	0.333	10.0
Corkboard	no artificial binder—high density	6.7	0.279	6.9
Cotton Wool	loosely packed	7.0	0.292	11.3
Cypress	across grain	16.0	0.666	29.0
Fibrolite	felted vegetable fibers	7.9	0.329	11.3
Fire Felt Roll	asbestos sheet coated with cement	15.0	0.625	43.0
Fire Felt Sheet	soft, flexible asbestos sheet	14.0	0.583	26.0
Flaxanum	felted vegetable fibers	9.9	0.409	11.3
Fuller's Earth	argillaceous powder	17.0	0.708	33.0
Glass		124.0	5.160	150.0
Glass		178.0	7.420	185.0
Granite		600	25.000	168.0
Granulated Cork	about 1/4-inch	7.5	0.313	8.1
Gravel	dry, coarse	62.0	2.582	115.0
Gravel	dry, fine	39.0	1.630	91.25
Ground Cork		7.1	0.294	9.4
Gypsum Plaster		54.0	2.250
Hair Felt	across grain	5.9	0.246	17.0
Hard Maple		27.0	1.125	44.0
Ice		408	17.000	57.4
Infusorial Earth	natural blocks	14.0	0.583	43.0
Insulux	asbestos and plaster blocks—porous	22.0	0.916	29.0
Insulite	pressed wool pulp—rigid	7.1	0.296	11.9
Iron	cast	7,740	321.500	450.0
Iron	wrought	11,600	483.000	485.0
Kapok	impregnated vegetable fiber—loosely packed	5.7	0.238	0.88
Keystone Hair	hair felt confined with building paper	6.5	0.271	19.0
Limestone	close grain	308	15.300	185.0
Limestone	hard	114.0	4.750	159.0
Limestone	soft	100.0	4.167	113.0
Linofelt	vegetable fiber confined with paper	7.2	0.300	11.3
Lith Board	mineral wool and vegetable fibers	9.1	0.379	12.5
Mahogany	across grain	22.0	0.916	34.0
Marble	hard	445	18.530	175.0
Marble	soft	104	4.330	156.0
Mineral Wool	medium packed	6.6	0.275	12.5
Mineral Wool	felted in blocks	6.9	0.288	18.0
Oak	across grain	24.0	1.000	38.0
Paraffin	"Parowax," melting point 32° C.	38.0	1.582	56.0
Petroleum	55° F.	24.7	1.030	50.0
Plaster	ordinary mixed	132.0	5.500	105.0
Plaster	board	90	3.750	83.5
Plaster	various	75	3.040	75.0
Pulp Board	stiff pasteboard	10.0	0.417	8.8
Pumice	powdered	11.6	0.483	20.0
Pure Wool		5.9	0.246	6.9
Pure Wool		5.9	0.246	6.3
Pure Wool		6.3	0.263	5.0
Pure Wool		7.0	0.292	2.5
Rice Chaff		16.0	0.667	10.0
Rock Cork	mineral wool and binder—rigid	8.3	0.346	21.0
Rubber	hard, vulcanized	45	1.875	94.0
Rubber	soft, fine, normal	18.0	0.667	59.0
Sand	dried by heating	198.0	8.250	102.0
Sand		54.0	2.250	95.0
Sandstone		265	11.100	138.0
Sawdust	dry	12.0	0.500	13.4
Sawdust	ordinary	25.0	1.040	16.0
Shavings	ordinary	17.0	0.707	8.0
Silicate Cotton		14.0	0.583	8.55
Slag Wool		18.0	0.750	18.0
Snow on Refrigeration Coils		75	3.130
Tar Roofing		17.0	0.707	55.0
Vacuum	silvered vacuum jacket	0.1	0.004
Virginia Pine	across grain	23.0	0.938
Water	still, 32° F.	100	4.166	62.4
White Pine	across grain	19.0	0.791	32.0
Wool Felt	flexible paper stock	8.7	0.363	21.0

The heat conducted through 6 in. of corkboard, having an internal temper-

ature of 10 degs. F. and an external temperature of 90 degs. F., with X=



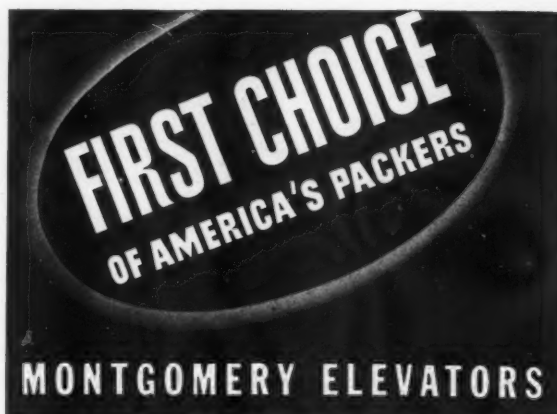
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6 in., $t_1=90$, $t_2=10$, is as follows:

$$H = \frac{.308}{6} (90 - 10)$$

$H=4.11$ B.t.u. per hour per square foot.

A 9-in. brick wall would have the following loss with an internal temperature of 40 degs. F. and an external temperature of 110 degs. F.:

$$H = \frac{3.5}{9} (110 - 40)$$

$H=27.3$ B.t.u. per sq. ft. per hour.

If the external temperature is zero and the internal temperature 40 degs. F., then there is a negative heat flow:

$$H = \frac{3.5}{9} (0 - 40)$$

$H=-15.5$ B.t.u. per sq. ft. per hour. In other words, heat would have to be added to the cooler to maintain the desired temperature.

Total heat transfer over a 24-hour period may be obtained by calculating the heat flow per hour and multiplying it by 24 or by using the constants for a 24 hour-loss given in the formula.

Table 1 shows that air has the lowest conductivity except ammonia gas. Air would be a nearly ideal insulant if it could be confined in a space so that there would be no circulation. As soon as air moves, its value as a heat retarding substance is lessened. The smaller the air space, the less possibility there is of air movement.

It can be appreciated, therefore, why

porous and light materials are the best insulants. Such materials include natural cork, rock cork, mineral wool, hair felt, and others.

Questions

(For the student to answer.)

What is the loss in tons of refrigeration through a 10-in. concrete wall which has an internal temperature of 36 degs. F. and an external temperature of 100 degs. F.?

What is the tonnage loss through three $\frac{3}{4}$ -in. boards with an internal temperature of 40 degs. F. and an external temperature of 75 degs. F.?

What is the loss of refrigeration if a 2-in. direct expansion coil, 600 ft. long, has a 1-in. coating of snow on it? Internal temperature of pipe is 10 degs. F. and cellar temperature is 38 degs. F.

What is the gain when the coil has been cleaned?

EDITOR'S NOTE.—Convection and radiation will be considered in Lesson 30.

LOCKER PLANT NOTES

City Meat Market Locker System, Lake Park, Ia., has installed 75 lockers in its building, and has room for additional units.

Site for locker plant with about 300 lockers to be constructed at Somerville, Tenn., has been selected by Sol Putzel. Work is to begin soon.

PACKER AND FOOD STOCKS

Price ranges of listed stocks, June 28, 1939, or nearest previous date, are reported as follows:

	Sales Week ended June 28.	High. June 28.	Low. June 28.	Close. June 28.	Close. June 21.
Amal. Leather...	800	1%	1%	1%	1%
Do. Pfd.....					16
Amer. H. & L....	700	3%	3%	3%	3%
Do. Pfd.....					31
Amer. Stores.....	2,300	11%	11	11	11%
Armour Ill.....	5,950	4	4	4	4%
Do. Pr. Pfd....	400	37	37	37	40%
Do. Pfd.....					50
Do. Del. Pfd....	300	102	102	102	102%
Beechnut Pack...	100	123	123	123	121
Bohach, H. C....					2%
Do. Pfd.....					26
Chick. Co. Oil...	300	10%	10%	10%	11%
Childs Co.....	1,400	9	8%	8%	9%
Cudahy Pack....	400	11%	11%	11%	12
Do. Pfd.....	80	52	50	50	53%
First Nat. Strs...	2,900	47%	47%	47%	47%
Gen. Foods.....	6,000	45%	44%	44%	44%
Do. Pfd.....	100	118	118	118	116%
Gildden Co.....	1,900	16%	16%	16%	17%
Do. Pfd.....					40
Gobel Co.....	1,700	8%	8	8%	8%
Gr. A&P 1st Pfd.	25	129	129	129	129%
Do. New.....	2,175	111%	110	110	106
Hormel, G. A....					24%
Hygrade Food...	700	2	2	2	2
Kroger G. & B...	5,300	25%	25	25	26%
Libby McNeill...	2,750	5%	5%	5%	5%
Mickleberry Co...	50	3%	3%	3%	3%
M. & H. Pfd....					2%
Morrell & Co....					35
Nat. Tea.....	1,600	3%	3%	3%	3%
Proc. & Gamb...	2,400	58%	57%	57%	59%
Do. Pfd.....	100	117	117	117	118%
Rath Pack.....	50	30	30	30	29
Safeway Strs...	5,600	41	39%	39%	41%
Do. 5% Pfd....	1,100	105	105	105	103
Do. 6% Pfd....	270	111	110%	111	109
Do. 7% Pfd....	280	111%	111%	111%	112%
Stahl Meyer.....					1%
Swift & Co....	6,450	17%	17%	17%	17%
Do. Intl.....	4,100	25%	25%	25%	26%
Trunz Pork.....					8
U. S. Leather...	100	3%	3%	3%	4
Do. A.....	1,200	6%	6%	6%	7
Do. Pr. Pfd....					50
United Stk. Yds.	300	2%	2	2	2%
Do. Pfd.....	300	7%	7	7	6%
Wesson Oil.....	900	18%	18	18	18%
Do. Pfd.....	100	67%	67%	67%	68
Wilson & Co....	1,900	3%	3%	3%	3%
Do. Pfd.....	200	36	36	36	37

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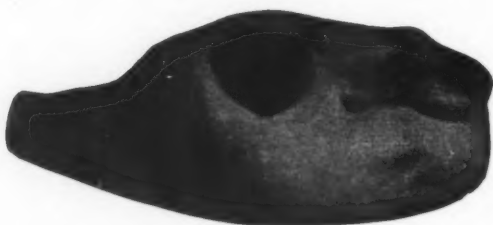
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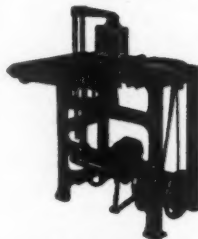
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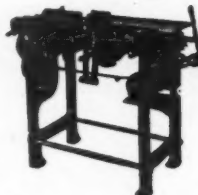
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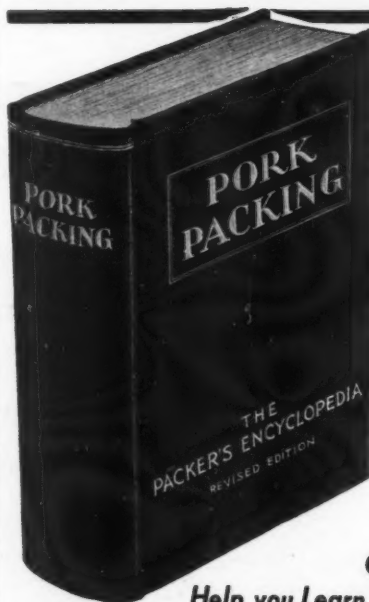
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Lard Goes to New Lows But Pork Cuts Hold Their Ground

May Pork and Lard Exports Above 1938

Pig crop report construed bearishly in lard trade—Futures continue their decline—Green meats show little change—Hogs advance and cut-out losses increase.

LARD

LARD futures were off sharply to new lows in the Chicago market this week. Thursday's close was 30 (July) to 22½ points under the preceding Friday.

Lard was about steady last weekend but reacted Monday as weakness in cotton oil and grains induced further hedge selling and liquidation by July longs. Support by packers was small. Speculative short covering on strength in grains and higher hogs steadied the market; warehouse interests took care of further July liquidation. Lard softened again at midweek as trade interests sold on the pig report. Liquidation by July longs and selling of later months by packers brought a sharp decline and easy closing on Thursday. The pig report was a major market influence.

Cash trade in lard has been slow to quiet during the past week. On Thursday, cash lard was quoted at 5.87½ nominal; loose, 5.20 nominal, and refined in tierces, 7¼c.

Demand was fair but the market was easy at New York. Prime western was quoted at 6.20@6.30c; middle western, 6.20@6.30c; New York City in tierces, 6@6½c, tubs, 6¼@6½c; refined continent, 6½@6½c; South America, 6½@6½c; Brazil kegs, 6½@6½c, and compound in carlots, 8¼c, smaller lots, 9c.

HOGS

Hog prices snapped forward again in the Chicago market this week as runs continued at a somewhat lower level. Top went to \$7.50 on Wednesday and Thursday compared with \$7.15 on the preceding Friday and the advance of 25@35c was distributed over all weights. Average weight was close to 270 lbs. The major advance was on Wednesday, although the market was up 5c on Monday and Tuesday. Hog receipts at Chicago for the first three days of this week were 43,000 head compared with 45,588 a week ago and 52,316 two weeks ago.

EXPORTS

Good volume of lard continues to move toward foreign markets; some large bookings of hams for export have also been reported recently. North American lard shipments for the week ended June 24 amounted to 4,473,000 lbs. and bacon and ham exports were 3,028,000 lbs. On Thursday at Liverpool, spot lard was quoted at 33s6d; A. C. hams, 94s, and Canadian A. C. hams, 102s.

CARLOT TRADING

The carlot market at Chicago was a mixed affair this week with most changes confined to the green joints. Light green regular hams were quiet and a little lower with the 8/10 quoted at 16¼c, or ¾c under last Friday, and 10/16 at 16¼c, down ½c. There was considerable interest in the 14/16 green for export use. Heavy green regulars were rather scarce. S. P. regular hams were unchanged except for ¼c decline in 12/14. There was considerable activity in light green skinned hams and the 12/14, 14/16 and 16/18 were ¼@¾c over last Friday. There was a fair movement of S. P. skinned hams with 14/16 down ½c on sale and 16/18 up ½c. Green picnics were steady to firm; 8/10 moved at ¼c advance and 10/12 and 12/14 were also up ¼c. S. P. picnics were unchanged.

Green bellies were firm with demand running mainly to the light end; heavy bellies were rather slow. Mixed car of cured bellies sold at the market. D. S. clear bellies were ¼c lower this week with ample offerings and some sellers anxious to move product. There was fair interest in fat backs and some trade; prices were off ¼c late this week on lower offerings.

FRESH PORK

The Chicago fresh pork market was active and higher this week. Light and medium loins were in good demand and heavy weights were steady. The 8/10

(Continued on page 34.)

MEAT INSPECTED IN MAY

Meat and meat food products prepared under federal inspection during May, 1939:

	May, 1939, lbs.
Meat placed in cure:	
Beef	10,034,420
Pork	228,773,596
Smoked and/or dried meat:	
Beef	4,812,361
Pork	134,190,890
Bacon, sliced	23,214,142
Sausage:	
Fresh finished	8,139,021
Smoked and/or cooked	53,021,708
Dried or semi-dried	9,915,811
Meat loaves, head-cheese, chili con carne, jellied products, etc.	9,445,041
Cooked meat:	
Beef	782,314
Pork	18,656,721
Canned meat and meat products:	
Beef	5,039,782
Pork	15,917,949
Sausage	3,008,516
Soup	23,298,835
All other	5,868,166
Lard:	
Rendered	105,864,599
Refined	78,295,732
Oleo stock	9,779,835
Edible tallow	6,652,892
Compound containing animal fat	21,159,849
Oleomargarine containing animal fat	2,956,207
Miscellaneous	1,582,344

EXPORTS of pork and lard during May showed considerable increase over May a year ago, imports of pork were only slightly larger than last year, while beef imports were higher. The increase in beef imports was an increase in canned product. Pork exports for the first five months of 1939 were more than double imports while beef imports for the period at 34,744,000 lbs. compared with exports of only 4,739,484 lbs.

Lard exports in May were 5,000,000 lbs. above those of May a year ago while for the first five months of 1939 the total of 118,000,000 lbs. was approximately 30,000,000 lbs. above the 1938 period.

Meat and lard exports and meat imports for May this year and for the first five months of 1939 with comparisons, are reported by the U. S. Department of Agriculture as follows:

MAY EXPORTS AND IMPORTS.

IMPORTS.			
	May, '39, lbs.	May, '38, lbs.	
Beef—			
Beef, fresh	243,078	80,897	
Veal, fresh	44,086	7,554	
Beef and veal, pickled or cured	70,394	146,235	
Beef, canned	11,281,097	9,673,041	
Total beef & veal	11,638,655	9,907,727	
Pork—			
Pork, fresh	163,449	262,370	
Hams, shoulders & bacon	4,388,906	3,929,599	
Pork, pickled, salted and other	277,115	306,624	
Total pork	4,829,470	4,499,093	
EXPORTS.			
Beef—			
Beef and veal, fresh	340,048	301,401	
Beef, cured	542,091	502,204	
Beef, canned	153,471	140,832	
Total beef and veal	1,035,610	944,437	
Pork—			
Fresh and frozen	1,561,520	596,323	
Cumberlands and Wiltshires	408,817	20,998	
Hams and shoulders	6,799,227	5,875,404	
Bacon	527,797	772,691	
Pickled	1,427,832	1,581,267	
Canned	961,059	573,814	
Total pork	11,686,852	9,370,497	
Lard—			
Lard	25,303,159	20,340,269	
Sausage—			
Sausage	233,729	179,101	
Sausage ingredients	313,738	214,267	
Imports and exports for January-May, 1939, inclusive, compared with the like period of 1938, were:			
FIVE MONTHS' TRADE.			
IMPORTS			
	5 mos. 1939, lbs.	5 mos. 1938, lbs.	
Beef and veal	34,744,096	31,934,649	
Pork	22,893,567	23,517,599	
EXPORTS.			
Beef and veal	4,739,484	5,187,542	
Pork	47,800,127	38,295,440	
Lard	117,996,578	88,632,603	
Sausage	1,253,244	999,083	
Sausage ingredients	881,711	683,282	

Pork and Lard Markets

(Continued from page 33.)

and 10/12 were up 1½¢ Thursday over last Friday and heavier weights showed a small advance. Supply of Boston's was not up to demand and Thursday's price was ¼¢ higher.

BARRELED PORK

The 80/100 and 100/125 clear fat back pork was down 25¢ at Chicago this week and quoted at \$11.50 and \$11.25; balance of list was unchanged. Car of 80/100 fat back pork sold Wednesday at \$11.75, Chicago, and another car later at \$11.50, Chicago, prompt. At New York, mess was quoted at \$19.37½ and family at \$17.75.

SAUSAGE MATERIALS

Fresh regular pork trimmings moved in a normal way during earlier part of week; more liberal offerings later resulted in some easiness and Thursday's price of 6¼¢ was a shade under last week. Lean trimmings were stronger.

(See page 41 for later markets.)

serving industry of Iowa. The resolution adopted was as follows:

"WHEREAS, the increased use of lard for the proper preparation of food in the public eating places of Iowa is highly desirable from a culinary standpoint, and

"WHEREAS, such increase in the use of lard can be of great economic benefit to the farmers of our state without, in any way, reducing the very highest quality food-processing standards of our industry

"THEREFORE, be it resolved that the members of the Iowa Restaurant Owners Association, in convention assembled, agree to increase the use of lard in their respective establishments and urge upon all others engaged in the preparation and serving of food, the desirability of using lard."

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for week ended June 24, 1939, were:

	Week June 24.	Previous week.	Same time '38.
Cured meats, lbs.	17,219,000	19,580,000	17,940,000
Fresh meats, lbs.	44,381,000	52,112,000	35,625,000
Lard lbs.	2,659,000	2,226,000	1,824,000

LARD AND GREASE EXPORTS

Exports of lard from New York City, week of June 24, 1939, totaled 1,104,735 lbs.; tallow, none; greases, 376,400 lbs.

Hog Cut-Out Results

RISE in hog costs proved too great for profitable cutting results and all weights covered by THE NATIONAL PROVISIONER cut-out test showed losses for the first four days of the week. The preceding week's profit of 5¢ per cwt. on 180-@220-lb. butchers was wiped out and a loss of 18¢ per cwt. substituted. The loss on 220-@260-lb. butchers rose to 37¢ per cwt. from 11¢ last week and loss on 260-300-lb. butchers was 66¢ per cwt. compared with 44¢ the preceding week.

The increase in cut-out losses was due to another sharp advance in hog prices while product prices were marking time and showed only a slight increase. Total cost of hogs per cwt. alive outdistanced product values by about 25¢ in the advance of this week. This increase in the spread between the two held good for all weights covered by the test.

Carlot product made little headway this week; while fresh loins advanced, other fresh pork items were steady to a little lower. There was a 25@35¢ rise in hogs with the top going to \$7.50 on Wednesday and Thursday as receipts continued below recent levels. Receipts at Chicago for the first four days of the week were 55,000 head compared with 60,345 a week ago and 65,038 two weeks ago.

Test on this page is worked out on the basis of live hog and green product prices at Chicago. Representative costs and credits are used. Packers should apply their costs and selling prices.

LARD IN IOWA RESTAURANTS

Value of lard and the desirability of using it as a cooking and shortening agent were stressed by the Iowa Restaurant Owners Association at its seventh annual convention held at Des Moines. The association passed a resolution favoring greater use of lard in public eating places in the state, and is publicizing the resolution to the food

HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on THE NATIONAL PROVISIONER DAILY MARKET SERVICE, cutting percentages taken from actual tests in Chicago plants.)

	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive
	180-220 lbs.			220-260 lbs.			260-300 lbs.		
Regular hams	14.00	16.0	\$ 2.24	13.70	15.8	\$ 2.16	13.50	15.3	\$ 2.07
Picnics	5.60	11.5	.64	5.40	11.1	.59	5.10	10.2	.52
Boston butts	4.00	13.3	.53	4.00	13.1	.52	4.00	12.9	.52
Loins (blade in)	9.80	15.8	1.55	9.60	14.8	1.42	9.10	13.6	1.23
Bellies, S. P.	11.00	11.0	1.21	9.70	10.6	1.03	3.10	8.7	.27
Bellies, D. S.	2.00	5.9	.12	9.90	5.5	.54
Fat backs	1.00	4.0	.04	3.00	4.2	.13	5.00	4.6	.23
Plates and jowls	2.50	4.7	.12	3.00	4.7	.14	3.30	4.7	.16
Raw leaf	2.10	4.9	.10	2.20	4.9	.11	2.10	4.9	.10
P. S. lard, rend, wt.	12.40	5.3	.66	11.50	5.3	.61	10.20	5.3	.54
Spareribs	1.60	7.6	.12	1.60	7.5	.12	1.50	7.4	.11
Trimnings	3.00	6.6	.20	2.80	6.6	.18	2.70	6.6	.18
Feet, tails, neckbones	2.0006	2.0006	2.0006
Offal and misc.282828
TOTAL YIELD AND VALUE...	69.00		\$ 7.75	70.50		\$ 7.47	71.50		\$ 6.81
Cost of hogs per cwt.		\$ 7.24			\$ 7.25			\$ 6.95	
Condemnation loss04			.04			.04	
Handling & overhead.65			.55			.48	
TOTAL COST PER CWT ALIVE		\$ 7.93			\$ 7.84			\$ 7.47	
TOTAL VALUE		7.75			7.47			6.81	
Loss per cwt.18			.37			.66	
Loss per hog36			.89			1.85	

PORK PRODUCTS EXPORTS

Exports of provisions originating in the United States and Canada:

To	Week ended June 24, 1939.	Week ended June 25, 1938.	From Nov. 1, 1938 to June 24, 1939.
PORK.			
United Kingdom.....	bbls. 210	bbls. 210	bbls. 210
Continent.....	bbls. 64	bbls. 64	bbls. 64
Total.....	bbls. 274	bbls. 274	bbls. 274

BACON AND HAMS.			
United Kingdom.....	M lbs. 2,988	M lbs. 326	M lbs. 118,171
Continent.....	M lbs. 40	M lbs. 50	M lbs. 4,742
West Indies.....	M lbs. 131	M lbs. 131	M lbs. 131
B. N. A. Colonies.....	M lbs. 61	M lbs. 61	M lbs. 61
Other Countries.....	M lbs. 6	M lbs. 6	M lbs. 6
Total.....	M lbs. 3,028	M lbs. 377	M lbs. 123,111

LARD.			
United Kingdom.....	M lbs. 3,089	M lbs. 1,093	M lbs. 106,442
Continent.....	M lbs. 474	M lbs. 41	M lbs. 5,559
Sth. and Ctl. America.....	M lbs. 678	M lbs. 10,351	M lbs. 10,351
West Indies.....	M lbs. 199	M lbs. 378	M lbs. 3,299
B. N. A. Colonies.....	M lbs. 70	M lbs. 70	M lbs. 70
Other Countries.....	M lbs. 33	M lbs. 288	M lbs. 288
Total.....	M lbs. 4,473	M lbs. 1,512	M lbs. 126,015

TOTAL EXPORTS BY PORTS.

From	Pork, bbls.	Bacon and Hams, M lbs.	Lard, M lbs.
New York.....	544	1,105	13
Boston.....	13	910	13
New Orleans.....	2,484	2,446	13
Montreal.....	3,028	4,473	13
Total Week.....	3,222	3,942	13
Previous Week.....	3,876	3,512	13
2 weeks ago.....	377	1,512	13
Cor. week 1938.....			

SUMMARY NOV. 1, 1938 TO JUNE 24, 1939.

	1938-1939.	1937-1938.
Pork, M lbs.....	55	62
Bacon and Hams, M lbs.....	123,111	110,850
Lard, M lbs.....	126,015	111,924

MEAT IMPORTS AT NEW YORK

Imports for the period, June 15 to 21 inclusive, at port of New York:

Point of origin.	Commodity.	Amount, lbs.
Argentina—Canned corned beef.....		216,635
—Beef extract in tins.....		3,360
—Roast beef in tins.....		252,000
Brazil—Canned corned beef.....		890,000
Canada—Fresh pork cuts.....		13,024
—Fresh chilled calf livers.....		540
—Fresh chilled veal livers.....		300
—Fresh beef livers.....		641
—Fresh frozen ham.....		21,867
—Fresh beef cuts.....		1,760
—Smoked bacon.....		3,065
Cuba—24 quarters fresh chilled beef.....		3,430
Denmark—Liverpaste.....		275
—Cooked ham in tins.....		5,319
—Smoked sausage.....		1,842
Estonia—Cooked ham in tins.....		16,216
—Cooked picnics in tins.....		2,516
Holland—Cooked sausage in tins.....		7,988
—Smoked ham.....		1,868
Italy—Smoked sausage.....		3,264
—Salami.....		4,967
—Smoked ham.....		110
—Smoked ham in tins.....		360
Latvia—Cooked pork loins in tins.....		72
New Zealand—Fresh frozen beef cuts.....		358,845
—Fresh frozen mutton cuts.....		73,040
—Fresh frozen veal cuts.....		27,951
Norway—Meat balls in tins.....		540
Paraguay—Canned corned beef.....		36,000
Poland—Smoked bacon.....		7,722
—S. P. butts.....		4,200
—S. P. pork trimmings.....		4,195
—Cooked ham in tins.....		950,394
—Cooked pork butts in tins.....		6,224
—Cooked picnics in tins.....		163,315
—Cooked pork loins in tins.....		16,550
Switzerland—Soup tablets.....		3,897
Uruguay—Canned corned beef.....		224,100

Watch the Classified Advertisements page for bargains in equipment.

CHICAGO PROVISION MARKETS

REPORTED BY THE NATIONAL PROVISIONER DAILY MARKET SERVICE

CASH PRICES

Based on actual carlot trading Thursday, June 29, 1939.

REGULAR HAMS.

Green.....	*S.P.
10-10.....	16 1/4
10-12.....	16 1/4
12-14.....	16 1/4
14-16.....	16 1/4
16-18.....	16 1/4
18-20.....	16 1/4
20-22.....	16 1/4
22-24.....	16 1/4
24-26.....	16 1/4
26-28.....	16 1/4
28-30.....	16 1/4
30-32.....	16 1/4
32-34.....	16 1/4
34-36.....	16 1/4
36-38.....	16 1/4
38-40.....	16 1/4
40-42.....	16 1/4
42-44.....	16 1/4
44-46.....	16 1/4
46-48.....	16 1/4
48-50.....	16 1/4
50-52.....	16 1/4
52-54.....	16 1/4
54-56.....	16 1/4
56-58.....	16 1/4
58-60.....	16 1/4
60-62.....	16 1/4
62-64.....	16 1/4
64-66.....	16 1/4
66-68.....	16 1/4
68-70.....	16 1/4
70-72.....	16 1/4
72-74.....	16 1/4
74-76.....	16 1/4
76-78.....	16 1/4
78-80.....	16 1/4
80-82.....	16 1/4
82-84.....	16 1/4
84-86.....	16 1/4
86-88.....	16 1/4
88-90.....	16 1/4
90-92.....	16 1/4
92-94.....	16 1/4
94-96.....	16 1/4
96-98.....	16 1/4
98-100.....	16 1/4

BOILING HAMS.

Green.....	*S.P.
16-18.....	16 1/4
18-20.....	16 1/4
20-22.....	16 1/4
22-24.....	16 1/4
24-26.....	16 1/4
26-28.....	16 1/4
28-30.....	16 1/4
30-32.....	16 1/4
32-34.....	16 1/4
34-36.....	16 1/4
36-38.....	16 1/4
38-40.....	16 1/4
40-42.....	16 1/4
42-44.....	16 1/4
44-46.....	16 1/4
46-48.....	16 1/4
48-50.....	16 1/4
50-52.....	16 1/4
52-54.....	16 1/4
54-56.....	16 1/4
56-58.....	16 1/4
58-60.....	16 1/4
60-62.....	16 1/4
62-64.....	16 1/4
64-66.....	16 1/4
66-68.....	16 1/4
68-70.....	16 1/4
70-72.....	16 1/4
72-74.....	16 1/4
74-76.....	16 1/4
76-78.....	16 1/4
78-80.....	16 1/4
80-82.....	16 1/4
82-84.....	16 1/4
84-86.....	16 1/4
86-88.....	16 1/4
88-90.....	16 1/4
90-92.....	16 1/4
92-94.....	16 1/4
94-96.....	16 1/4
96-98.....	16 1/4
98-100.....	16 1/4

SKINNED HAMS.

Green.....	*S.P.
10-12.....	17 1/4
12-14.....	17 1/4
14-16.....	17 1/4
16-18.....	17 1/4
18-20.....	17 1/4
20-22.....	17 1/4
22-24.....	17 1/4
24-26.....	17 1/4
26-28.....	17 1/4
28-30.....	17 1/4
30-32.....	17 1/4
32-34.....	17 1/4
34-36.....	17 1/4
36-38.....	17 1/4
38-40.....	17 1/4
40-42.....	17 1/4
42-44.....	17 1/4
44-46.....	17 1/4
46-48.....	17 1/4
48-50.....	17 1/4
50-52.....	17 1/4
52-54.....	17 1/4
54-56.....	17 1/4
56-58.....	17 1/4
58-60.....	17 1/4
60-62.....	17 1/4
62-64.....	17 1/4
64-66.....	17 1/4
66-68.....	17 1/4
68-70.....	17 1/4
70-72.....	17 1/4
72-74.....	17 1/4
74-76.....	17 1/4
76-78.....	17 1/4
78-80.....	17 1/4
80-82.....	17 1/4
82-84.....	17 1/4
84-86.....	17 1/4
86-88.....	17 1/4
88-90.....	17 1/4
90-92.....	17 1/4
92-94.....	17 1/4
94-96.....	17 1/4
96-98.....	17 1/4
98-100.....	17 1/4

PICNICS.

Green.....	*S.P.
4-6.....	12 1/4
6-8.....	12 1/4
8-10.....	12 1/4
10-12.....	12 1/4
12-14.....	12 1/4
14-16.....	12 1/4
16-18.....	12 1/4
18-20.....	12 1/4
20-22.....	12 1/4
22-24.....	12 1/4
24-26.....	12 1/4
26-28.....	12 1/4
28-30.....	12 1/4
30-32.....	12 1/4
32-34.....	12 1/4
34-36.....	12 1/4
36-38.....	12 1/4
38-40.....	12 1/4
40-42.....	12 1/4
42-44.....	12 1/4
44-46.....	12 1/4
46-48.....	12 1/4
48-50.....	12 1/4
50-52.....	12 1/4
52-54.....	12 1/4
54-56.....	12 1/4
56-58.....	12 1/4
58-60.....	12 1/4
60-62.....	12 1/4
62-64.....	12 1/4
64-66.....	12 1/4
66-68.....	12 1/4
68-70.....	12 1/4
70-72.....	12 1/4
72-74.....	12 1/4
74-76.....	12 1/4
76-78.....	12 1/4
78-80.....	12 1/4
80-82.....	12 1/4
82-84.....	12 1/4
84-86.....	12 1/4
86-88.....	12 1/4
88-90.....	12 1/4
90-92.....	12 1/4
92-94.....	12 1/4
94-96.....	12 1/4
96-98.....	12 1/4
98-100.....	12 1/4

BELLIES.

(Square cut seedless.)	
Green.....	*D.C.
6-8.....	12 1/4
8-10.....	12 1/4
10-12.....	12 1/4
12-14.....	12 1/4
14-16.....	12 1/4
16-18.....	12 1/4
18-20.....	12 1/4
20-22.....	12 1/4
22-24.....	12 1/4
24-26.....	12 1/4
26-28.....	12 1/4
28-30.....	12 1/4
30-32.....	12 1/4
32-34.....	12 1/4
34-36.....	12 1/4
36-38.....	12 1/4
38-40.....	12 1/4
40-42.....	12 1/4
42-44.....	12 1/4
44-46.....	12 1/4
46-48.....	12 1/4
48-50.....	12 1/4
50-52.....	12 1/4
52-54.....	12 1/4
54-56.....	12 1/4
56-58.....	12 1/4
58-60.....	12 1/4
60-62.....	12 1/4
62-64.....	12 1/4
64-66.....	12 1/4
66-68.....	12 1/4
68-70.....	12 1/4
70-72.....	12 1/4
72-74.....	12 1/4
74-76.....	12 1/4
76-78.....	12 1/4
78-80.....	12 1/4
80-82.....	12 1/4
82-84.....	12 1/4
84-86.....	12 1/4
86-88.....	12 1/4
88-90.....	12 1/4
90-92.....	12 1/4
92-94.....	12 1/4
94-96.....	12 1/4
96-98.....	12 1/4
98-100.....	12 1/4

*Quotations represent No. 1 new cure.

D. S. BELLIES.

Clear.....	Rib.
14-16.....	7 1/4
16-18.....	7 1/4
18-20.....	7 1/4
20-22.....	7 1/4
22-24.....	7 1/4
24-26.....	7 1/4
26-28.....	7 1/4
28-30.....	7 1/4
30-32.....	7 1/4
32-34.....	7 1/4
34-36.....	7 1/4
36-38.....	7 1/4
38-40.....	7 1/4
40-42.....	7 1/4
42-44.....	7 1/4
44-46.....	7 1/4
46-48.....	7 1/4
48-50.....	7 1/4
50-52.....	7 1/4
52-54.....	7 1/4
54-56.....	7 1/4
56-58.....	7 1/4
58-60.....	7 1/4
60-62.....	7 1/4
62-64.....	7 1/4
64-66.....	7 1/4
66-68.....	7 1/4
68-70.....	7 1/4
70-72.....	7 1/4
72-74.....	7 1/4
74-76.....	7 1/4
76-78.....	7 1/4
78-80.....	7 1/4
80-82.....	7 1/4
82-84.....	7 1/4
84-86.....	7 1/4
86-88.....	7 1/4
88-90.....	7 1/4
90-92.....	7 1/4
92-94.....	7 1/4
94-96.....	7 1/4
96-98.....	7 1/4
98-100.....	7 1/4

D. S. FAT BACKS.

6-8
8-10
10-12
12-14
14-16
16-18
18-20
20-25

CANADA PACKERS HAS PROFIT OF \$1,238,736

SALES of Canada Packers Limited for the fiscal year ended March 1, 1939, totaled \$77,225,732.65 with a tonnage volume of 800,763,592 lbs. Net profit after depreciation, interest and income tax was \$1,238,736.31. This net profit was the equivalent of 1.6 per cent of sales or approximately 16c per 100 lbs. of product.

Current assets of the company were listed at \$12,116,203.19 and current liabilities at \$5,436,977.65. Inventories at the end of the year were valued at \$7,682,149.11, accounts receivable totaled \$3,423,672.98 and cash on hand amounted to \$14,372.00.

Bulk of the volume is derived from livestock and livestock products, but canned goods, vegetable oil products, produce, fish, soap, etc., also are handled by the company. On an accounting of livestock products only, the profit for the year was 12c per 100 lbs. Profit per head of cattle (1000 lbs. average) was \$1.20, and was 24c per head on hogs (200 lbs. average).

Quality Up, Costs Down

In submitting the report on June 20, 1939, President J. S. McLean said that "during the year quality of products has improved and cost of production has declined. These steps forward have contributed substantially to the satis-

factory result of the year and are the best evidence of the loyalty and efficiency of the company employees."

Officers are J. S. McLean, president; E. C. Fox, T. F. Matthews and W. T. Harris, vice-presidents; S. G. Brock, secretary-treasurer; and N. J. McLean, general manager.

Following are the consolidated profit and loss and earned surplus accounts of the company for the year ended March 30, 1939.

CANADIAN EXPORTS TO U. S.

Exports to United States in May:

	May, 1939.	May, 1938.
Cattle, No.	25,144	4,369
Calves, No.	12,449	2,735
Hogs, No.	5	45
Sheep, No.	36	146
Beef, lbs.	84,990	83,100
Bacon, lbs.	46,300	59,100
Pork, lbs.	266,500	245,600
Canned meat, lbs.	284

PROFIT AND LOSS ACCOUNT.

Net sales less freight and other costs.....		\$77,225,732.65
Cost of livestock and all other products.....	\$62,128,126.84	
Cost of materials and packages.....	2,053,996.42	
Wages and salaries.....	6,839,657.00	
Expenses.....	3,372,933.37	
Depreciation on fixed assets.....	891,023.02	
Interest on collateral trust bonds.....	106,132.40	
Taxes paid or reserved for.....	531,498.25	
Profit from operations.....		75,983,367.30
Other income less deductions:		\$ 1,242,365.35
Income from investments.....	\$ 3,635.50	
Net profit on properties and investments.....	45,235.46	
	\$ 48,870.96	
Less premium of 1% paid or payable upon redemption of 4% collateral trust bonds.....	52,500.00	
		3,629.04
Net profit for the year.....		<u>\$ 1,238,736.31</u>
Note: Expenditure for the year includes the following:		
Directors' fees.....	Nil	
Remuneration to executive officers and directors.....	\$ 112,570.00	
Legal fees and expenses.....	11,492.39	

EARNED SURPLUS ACCOUNT.

Balance at credit March 31, 1938.....	\$ 6,600,395.79
Net profit for the year.....	1,238,736.31
	\$ 7,839,132.10
Four quarterly dividends of 75c. each per share on common.....	600,000.00
Balance at credit March 30, 1939.....	<u>\$ 7,239,132.10</u>

"BOSS" BALANCED-POWER COOKERS



These cookers may be furnished with motor, as shown in illustration, or may also be equipped with engine for plants in which exhaust steam is not available.

LET US PROVE TO YOU THAT "BOSS" MEANS
BEST OF SATISFACTORY SERVICE

The Cincinnati Butchers' Supply Co.

Gen. Office: 2145 Central Parkway
Factory: 1972-2008 Central Ave., Cincinnati, Ohio
824 Exchange Ave., U. S. Yards, Chicago, Ill.



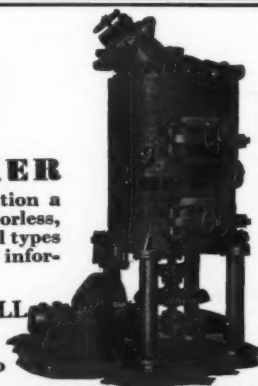
LARD COOKER

Produces in one operation a refined lard, white, odorless, high smoke point, from all types of fat. Write for further information and catalogs.

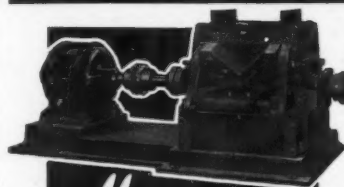
The FRENCH OIL MILL MACHINERY CO.

Piqua

Ohio



THE DIAMOND HOG



More
CAPACITY PER H.P.

Requires less power. Knives set at an angle, cut with a shearing stroke.

Large capacity — overhead gravity feed. Reduces carcass, bones, viscera, etc., to uniform fineness.

Write for bulletins and prices.

Established 1880

DIAMOND IRON WORKS INC.

MINNEAPOLIS, MINNESOTA, U. S. A.

Tallows and Greases Share in Downturn in Fats and Oils

N. Y. extra down to 5c—Chicago market dull with prime at 5c—Greases weak—By-products quiet and a little steadier—Cracklings firm on improved inquiries.

TALLOW.—The tallow market at New York was a little more active and showed additional weakness during the past week. Extra declined another 1/4c to 5c, delivered, and reports indicated that fair volume changed hands. There was still some tendency to keep the business under cover.

Although producers absorbed fair amounts, the undertone of the market continued rather weak with further offerings in evidence at the last sales prices, while soapers reduced their ideas on extra 1/4c to 4/5c, delivered.

The Western tallow markets continued easy and lard was weak at new season's lows. The government pig report was bearishly construed and had some influence on inedible fats.

At New York, special was quoted at 4 1/2c nominal; extra, 5c, delivered, and edible, 5 1/2c nominal.

Tallow futures at New York were quiet but easy. July was 4.95@5.10; and August, 5.00@5.14. There was one July notice issued on July futures, and July was switched to October at 23 points.

There was no London tallow auction this week. At Liverpool, Argentine beef tallow, June-July shipment, was off 9d at 18s. Australian good mixed was unchanged at 17s.

Tallows drifted lower in dull trade in Chicago market this week; easiness in related markets contributed to the lower trend. Tank of edible sold at 5 1/2c, Chicago, and special was salable at 4 1/2c, Cincinnati, last weekend. Large producers were out of market and consumers were not interested. Tank of No. 1 reported Monday at 4 1/2c, Cincinnati. Prime was offered at 5 1/2c, Cincinnati, August, on Tuesday and unsold. Fancy reported at 4 1/2c, f.o.b. River point. Edible sold Wednesday at 4 1/2c, f.o.b. shipping point, and fancy at 5c, Chicago. Tank No. 1 sold Thursday at 4 1/2c, Cincinnati, July, and edible at 4 1/2c, f.o.b. shipping point. Chicago quotations, loose basis, on Thursday:

Edible tallow	4 1/2@4 1/2
Fancy tallow	@5
Prime packers	@5
Special tallow	4 1/2@4 1/2
No. 1 tallow	4 1/2@4 1/2

STEARINE.—The market was quiet and steady for oleo stearine at New York. Oleo was quoted at 5 1/2c.

Demand was slack at Chicago and the market was easy. Prime oleo was down about 1/4c at 5 1/2@5 1/2c.

OLEO OIL.—Trade was limited but the market was steady at New York. Extra was quoted at 7@7 1/2c; prime, 6 1/2@7 1/2c, and lower grades, 6 1/2 to 6 3/4c.

The Chicago market was inactive and easy. Extra was 1/4c lower at 7 1/2c and prime was down to 7c.

LARD OIL.—Trade was quiet and interest was routine at New York. No. 1 was quoted at 8 1/4c; No. 2, 8 1/4c; extra, 9c; extra No. 1, 9c; extra winter strained, 9 1/2c; prime burning, 9 1/2c, and inedible, 9 3/4c.

(See page 41 for later markets.)

NEATSFOOT OIL.—Quiet but steady conditions prevailed at New York. Cold test was quoted at 14 1/2c; extra, 9c; extra No. 1, 8 1/2c; pure, 12 1/2c, and prime, 9 1/2c.

GREASES.—A weaker tone ruled the grease markets at New York. There were indications that a moderate to fair-sized business passed with consumers. Yellow and house sold at 4 1/2c, or off 1/2c from previous levels and there were later unconfirmed reports that business passed at 4 1/2c. There were further offerings in the market at 4 1/2c and buyers' ideas were 1/2c below that level.

At New York, choice white was quoted at 5 1/2c; yellow and house, 4 1/2@4 1/2c, and brown, 4 1/2@4 1/2c.

Greases were lower in quiet trade at Chicago this week. There was little buying interest in the market. Tank of white grease sold Tuesday at 4 1/2c, Chicago. Few tanks white grease sold at midweek at 4 1/2c, Chicago, July. Chicago quotations on Thursday were:

Choice white grease	@4 1/2
A-white grease	@4 1/2
B-white	@4 1/2
Yellow grease, 10-15 f.f.a.	@4 1/2
Yellow grease, 15-20 f.f.a.	@4 1/2
Brown grease	4 @4 1/2

BY-PRODUCTS MARKETS

Chicago, June 29, 1939.

By-product market quiet and steady to a shade lower. A little more firmness in cracklings this week.

Blood.

Blood on easy side; quotations slightly below last week.

	Unit
	Ammonia.
Unground	\$ 2.25@ 2.35

Digester Feed Tankage Materials.

This market quiet and about steady, with sales hard to find. Some reported at this price on the 11-12%.

Unground, 11 to 12% ammonia	@ 2.85
Unground, 6 to 10%, choice quality	3.40@ 3.50
Liquid stick	@ 1.75

Packinghouse Feeds.

Packinghouse feed market firm with short supply developing in meat scraps.

	Carlots, Per ton.
Digester tankage meat meal, 60%	@50.00
Meat and bone scraps, 50%	@50.00
Blood-meal	@55.00
Special steam bone-meal	@37.50

Bone Meals (Fertilizer Grades).

Slightly easier prices on bone meal this week.

	Per ton.
Steam, ground, 3 & 50	\$23.00@25.00
Steam, ground, 2 & 26	23.00@24.00

Fertilizer Materials.

Ground tankage a little lower, with offerings reported in this range.

	Per ton.
High grd. tankage, ground	
10@11% am.	\$ 2.35@ 2.50 & 10c
Bone tankage, ungrd., per ton	@18.00
Hoof meal	@ 2.50

Dry Rendered Tankage.

Crackling market a bit firmer on better inquiry. Good quality low test quoted around 80c; 75-77 1/2c on high test.

Hard pressed and expeller unground, per unit protein	.75@ .80
Soft prod. pork, ac. grease and quality, ton	47.50@50.00
Soft prod. beef, ac. grease & quality, ton	@40.00

Gelatine and Glue Stocks.

This market unchanged at last week's quotations.

	Per ton.
Calf trimmings	\$17.00@18.00
Sinews, pizzles	@17.00
Cattle jaws, skulls and knuckles	@25.00
Hide trimmings	12.00@13.00
Pig skin scraps and trim, per lb., L.c.I.	3@ 3 1/2c

Horns, Bones and Hoofs.

Market about steady; quotations unchanged.

	Per ton.
Horns, according to grade	\$35.00@60.00
Cattle hoofs, house run	30.00@32.50
Junk bones	@17.00

(Note—foregoing prices are for mixed carloads of unassorted materials.)

Animal Hair.

Animal hair market very quiet this week and on the easy side.

Winter coil dried, per ton	\$22.50@25.00
Summer coil dried, per ton	17.50@20.00
Winter processed, black, lb.	6@ 6 1/2c
Winter processed, gray, lb.	5@ 5 1/2c
Summer processed, gray, lb.	3@ 3 1/2c
Cattle switches	1 1/4@ 2c

EASTERN FERTILIZER MARKETS

New York, June 28, 1939.

Several cars of unground feeding tankage sold at \$2.75 and 10c, f.o.b. New York, and the market is practically cleaned up of spot stocks. Ground fertilizer tankage is offered at \$2.75 and 10c, with no buying interest. Low grade South American ground tankage is offered for July shipment at \$2.90 and 10c, c.i.f. Atlantic and Gulf ports.

No recent sales have been made of local dried blood and a few cars are

being offered for nearby delivery at \$2.50 per unit, f.o.b. New York. South American is quoted at \$2.60 per unit c.i.f. for July/August shipment.

The prices were announced on shipment of ammonia for deliveries July 1, 1939 to June 30, 1940, and are the same as last season.

Dry rendered tankage is lower in price, with a limited amount of trading.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY.

Ammoniates.	
Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports, July to June 1940.....	\$26.50@28.00
Blood, dried, 10% per unit.....	@ 2.50
Unground fish scrap, dried, 11½% ammonia, 16% B. P. L., f.o.b. fish factory.....	3.35 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	@48.00
July/Aug. shipment.....	@47.00
Fish scrap, acidulated, 7% ammonia, 3% A. P. A., f.o.b. fish factories.....	2.30 & 50c
Soda nitrate, per net ton; bulk, June, ex-vessel Atlantic and Gulf ports..	@27.00
In 200-lb. bags.....	@28.30
In 100-lb. bags.....	@29.00
Tankage, ground, 10% ammonia, 10% B. P. L., bulk.....	2.75 & 10c
Tankage, unground, 10-12% ammonia, 15% B. P. L., bulk.....	2.75 & 10c
Phosphates.	
Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	@23.50
Bone meal, raw, 4½% and 50%, in bags, per ton, c.i.f.....	@24.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% fat.....	@ 8.00
Dry Rendered Tankage.	
50% protein, unground.....	@72½c
60% protein, unground.....	@75c

TALLOW FUTURE TRADING

MONDAY, JUNE 26, 1939.

	High.	Low.	Close.
June	4.95@5.52
July	4.95@5.52
September	5.05@5.20
October	5.10@5.25
November	5.10@5.25

TUESDAY, JUNE 27, 1939.

July	4.95@5.10
August	5.10@5.14
September	5.05@5.20
October	5.10@5.25
November	5.10@5.25

WEDNESDAY, JUNE 28, 1939.

July	4.90@5.05
August	4.95@5.10
September	5.00@5.15
October	5.05@5.20
November	5.05@5.25
December	5.05@5.25

THURSDAY, JUNE 29, 1939.

July	4.90@5.05
August	4.95@5.10
September	5.00@5.15
October	5.05@5.20
November	5.05@5.25
December	5.05@5.25

FRIDAY, JUNE 30, 1939.

July	4.95@5.00
September	4.95@5.10

HULL OIL MARKETS

Hull, England, June 29, 1939.—Refined cotton oil, 20s. Egyptian crude was quoted at 17s 3d.

WANT A GOOD MAN?

Watch the Classified Advertisements page for good men.

Brands and Trade Marks

In this column from week to week will be published trade marks of interest to readers of THE NATIONAL PROVISIONER. These consist of Trade Mark Applications which have been published for opposition, and will be registered at an early date unless opposition is filed promptly with the U. S. Patent Office.

Oscar Mayer & Co., Chicago, Ill.—For meats and meat products—namely, salami cotto, head cheese, boneless tender ham, smoked ham, Sweet Morsel (100 per cent smoked boneless pork butt) and Georgia style bacon. Trade mark: A line drawing of a chef carrying platter of sausage. Claims use since May 15, 1936. Application serial No. 416,733.

Oscar Mayer & Co., Chicago, Ill.—For meats and meat products—namely, liver loaf, Epicure loaf, meat loaf, De Luxe loaf, cooked loin roll, cooked boneless fresh loin roll, Honeysweet loaf, blood and tongue loaf, Cleveland sausage, Bismarck style loaf, New England style sausage, minced roll, Luscious Roll, and spiced luncheon meat. Trade mark: Line drawing of a chef slicing meat loaf. Claims use since May 15, 1936. Application serial No. 416,734.

Austin, Nichols & Co., Inc., Brooklyn, N. Y.—For meat packed in glass jars—namely, frankfurts and poultry—and for canned poultry. Trade mark: SUN-BEAM. Claims use since April 30, 1890. Application serial No. 412,935.

S. Holst-Knudsen, New York City.—For canned hams. Trade mark: DAHLIA. Claims use since 1934. Application serial No. 417,220.

Dealers on Bacon

(Continued from page 10.)

sumer. One high grade market in a better class neighborhood reported greatly increased interest during the summer months in bacon handled in this manner. Thicker slices and assurance of freshness were mentioned as points of sales appeal for such bacon.

A large Loop food market reported that sliced bacon was moving satisfactorily, but that it had recently been besieged with offers of more slab bacon than it could possibly handle, and ventured the opinion that packers were producing an excessive volume of this variety. One retailer denounced present low prices, saying he believed they benefited no one.

With striking unanimity, retailers expressed the opinion that sales of bacon had not been influenced by sales of the new tender hams. Practically all believed that consumers do not think of the two products as being in the same category, pointing out that bacon is considered primarily a breakfast dish while tender hams compose a desirable item in the dinner menu. They also called attention to the price spread between bacon and the hams as evidence of the two products not competing.

Markets handling meat in combination with other food products did not believe that sales of breakfast foods had made a serious dent in bacon volume. Several retailers were positive that bacon is so firmly grounded in the public mind as a breakfast item that it would be extremely difficult to displace. One quality market on the South side of the city reported good demand for bacon by mothers who had been advised by their physicians that it was a highly desirable addition to the diet of growing children, even young as one year old.

Most retailers handling tender hams were enthusiastic over the consumer acceptance they have received. It seems to be the general opinion among retailers that many older customers still prefer the old type of ham for "characteristic ham flavor," but that younger customers find the flavor of the new hams to their liking and favor them particularly for their tenderness and ease of preparation. Many retailers in better sections of the city reported that they were now selling more hams than ever before and attributed this increase largely to popularity of the tender ham.

In contradiction to opinions expressed by most of those selling tender hams, one of Chicago's leading Loop markets stated that interest in the new hams was definitely lagging as compared to last year, and that customers appeared to be swinging to the more conventional type of ham which has been partially cooked and is easy to prepare.

Packers on Bacon

(Continued from page 10.)

sult. Serious consideration is being given in several directions to ways of helping the housewife to determine quality of bacon in a package, and particularly to distinguish a package of first quality product. Grade marking and advertising to promote and build consumer good will and demand are two of the possible courses.

Reduction in production costs by use of the 10-lb. display carton instead the 6-lb. container, and the merchandising advantages and disadvantages of the larger size carton, are also being studied. Redesign of wrappers and display cartons and the use of point-of-sale advertising are being considered.

On the theory that a sale is not consummated until a product has been carried out of the retail store in the housewife's market basket, and that the packer has an interest in his product until it is on the purchaser's dinner table, some thought has been given in a few instances to maintenance of a reasonable spread between wholesale and retail prices of sliced bacon. In no instance did any packer sales manager even intimate that it might be desirable to attempt to arbitrarily fix retail prices of the product. It was suggested, however, that salesmen might point out to retailers the advisability of maintaining retail prices at reasonable levels, and the advantages and profit in larger volume at a lower profit spread.

Cotton Oil Futures Down to New Lows on July Selling

Hog report and slack cash demand hang over market—Crude markets quiet but steady—Corn and soybean oil sell lower.

COTTONSEED oil futures backed and filled in the New York market during the past week. Trade was more active but the market continued to have difficulty in holding the swells and again slipped into new low ground for the season. The decline was largely the result of liquidation in the July delivery.

A weak undertone in the lard market, continuance of hand-to-mouth buying by oil consumers and a bearish interpretation of the government pig report, served to depress the market and halt any rallying tendencies.

July oil came out in volume. A fair proportion was switched to the later months by longs but there was quite a little outright liquidation. Refiners' brokers were free buyers of July against sales of the later months at steadily widening discounts and appeared to have pretty well evened up their July position.

On Wednesday, first notice day on July contracts, no tenders appeared during the morning and prices showed a tendency to stiffen. Later, however, 31 lots were delivered at Louisville, and prices gradually faded as the notices circulated during the afternoon. The lard market developed renewed weakness at the same time as a result of the government pig report.

Lard Is Feared

The certainty of continued keen competition between lard and shortening was emphasized by the week's developments and materially unsettled the market. The weather report on cotton indicated that conditions had been favorable during the past week.

The increase in hog slaughter and lard production indicated by the pig crop report, and the liberal visible stocks of cottonseed oil show conclusively that supplies of edible fats will be sufficient for all purposes. Because of this, many question the ability of the oil market to maintain the current level.

The crude markets were rather quiet but very steady. Occasionally a few cars sold in the Valley at 5½c and small sales were made at 5½c in the Southeast. The Texas market was 5½ to 5½c nominal. Dallas quoted crude there at 5½c, cottonseed meal, \$29.00 per ton, and cottonseed at \$22.00 per ton.

According to reports in the trade, July tenders were mainly stopped by commission houses and may come out again. However, there was some feeling that with July at almost a full carrying charge under October, some new buying

had taken place in the July position with the intention of taking and carrying the oil.

COCONUT OIL.—The market was quiet and about steady at New York. Bulk oil was quoted at 3c. The market was quoted at 2¼c on the Pacific Coast but demand was quiet.

CORN OIL.—Outside points reported business passing at 5½c, while sales were reported at 5½c, Chicago. There was some further buying interest, but demand was not extensive.

SOYBEAN OIL.—June-July resale oil traded at 4¼c with further amounts available on bids. Futures were nominally 4½c.

PALM OIL.—Demand was moderate at New York and the market was steady. Nigre was quoted at 3c and Sumatra at 2¼c for shipment.

PALM KERNEL OIL.—The market at New York was nominally 3½c.

OLIVE OIL.—A moderate inquiry and some trading at 6½c to a shade lower was reported at New York.

PEANUT OIL.—The market was quiet at New York and was nominally quoted at 5½c.

COTTONSEED OIL.—Valley and Southeast crude was quoted Wednesday at 5½c bid; Texas, 5½c nominal at common points, and Dallas, 5½c nominal.

Futures market transactions for the week at New York were as follows

	FRIDAY, JUNE 29, 1939.			—Range—		—Closing—	
	Sales.	High.	Low.	Bid.	Asked.		
July	77	647	636	645	647		
Aug.	645	nom		
Sept.	43	645	636	645	647		
Oct.	29	671	661	671	673		
Nov.	671	nom		
Dec.	68	678	667	678	trad		
Jan.	9	684	674	683	684		
Feb.	683	nom		

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., June 29, 1939.—Cotton oil futures were practically the same as last Thursday, after several declining days, and are well below parity of crude. Crude is in a few strong hands with only occasional offerings of one or two tank lots at 5¼@5½c lb. f.o.b. mill. Bleachable and black grease steady. Only one tank refined tendered here on account of July contracts. Complaints are increasing as to excessive rains and boll weevil.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Texas, June 29, 1939.—Basis prime cottonseed oil 5¼@5½c nom., depending on location.

SATURDAY, JUNE 24, 1939.

July	37	641	641	642	41tr
Aug.	640	nom
Sept.	19	664	661	660	662
Oct.	19	668	666	666	669
Nov.	668	nom
Dec.	7	677	677	677	trad
Jan.	4	679	679	679	682
Feb.	680	nom

MONDAY, JUNE 26, 1939.

July	98	636	637	635	36tr
Aug.	635	nom
Sept.	65	657	649	655	657
Oct.	61	657	654	661	663
Nov.	661	nom
Dec.	26	670	661	669	670
Jan.	9	672	667	672	trad
Feb.	677	nom

TUESDAY, JUNE 27, 1939.

July	95	645	632	639	643
Aug.	640	nom
Sept.	18	665	655	659	664
Oct.	22	670	659	663	668
Nov.	665	nom
Dec.	30	678	670	676	trad
Jan.	7	680	680	680	683
Feb.	680	nom

WEDNESDAY, JUNE 28, 1939.

July	79	648	638	639	640
Aug.	639	nom
Sept.	40	669	656	656	657
Oct.	38	671	662	661	663
Nov.	661	nom
Dec.	32	682	669	668	670
Jan.	22	685	673	673	674
Feb.	673	nom

THURSDAY, JUNE 29, 1939.

July	646	640	642	nom
August	654	651	657	bid
October	663	656	663	bid
December	669	663	669	nom
January	673	670	672	bid

(See page 41 for later markets.)

MARGARINE TAXES UNPOPULAR

Pointing to increased pressure by agricultural interests for repeal of state margarine tax laws, Charles H. Janssen, president of the National Association of Margarine Manufacturers, recently declared that imposition of such taxes had been the outgrowth of conflict between two agricultural groups, rather than between dairy interests and the margarine manufacturing industry.

"Those who stand to lose most by such tax barriers," said Mr. Janssen, "are those for whom the margarine industry offers an outlet for the products which they produce—the cotton growers and ginners, soybean growers, livestock men and refiners of vegetable oils and, broadly speaking, all those who are more directly interested in the raw materials and the industrial markets for such raw materials." He called upon these groups to "shoulder the responsibility of protecting their industrial outlets."

CHAIN STORE SALES

Kroger Grocery & Baking Co. reports sales of \$18,328,445 for the four weeks ended June 17, an increase of 3.9 per cent over sales for the corresponding period of 1938. Sales for the 24 weeks ended June 18 amounted to \$109,988,804, as compared to sales of \$107,923,389 for the same period a year ago.

Sales of Dominion Stores, Ltd., totaled \$1,586,974 for the four-week period ended June 17, marking an increase of 8.2 per cent over sales of \$1,466,405 recorded for the same period of 1938. Cumulative sales for the first 24 weeks of the year registered a gain of 7.5 per cent over last year.

HIDES AND SKINS

WEEKLY MARKET REVIEW

Light trade in packer hide market, around 30,000 hides involved—Steady prices accepted for most descriptions, with quarter-cent advance paid for light Texas steers—Further interest in market for current take-off—Packer light calfskins sold half-cent off—Heavy calf steady.

Chicago

PACKER HIDES.—There has been a light trade in the packer hide market this week, with total sales of about 30,000 hides reported so far. In addition, one packer is thought to have booked 10,000 to 15,000 hides to tanning account. Light Texas steers have been in good call and an advance of $\frac{1}{4}$ c was paid this week; other descriptions moved at steady prices, with a scattering of earlier salting hides at the usual differentials.

Packers were inclined to ask a half-cent advance early in the week on straight late June take-off, and steady prices for unsold May stock. However, the action of outside markets lent no encouragement to buyers and hide futures declined 30 points since last Friday under the influence of weak security markets, due to further disturbing European news.

There is said to be a good interest in current take-off hides, with orders in the market for the more popular descriptions such as Colorados, branded cows, native steers and River point light native cows at present levels. Packers are a bit slow about accepting such business, since they feel that the improving quality should off-set other disturbing influences and at least hold values fully steady.

Sales of 5,000 native steers were reported, May-Junes at 11c and Apr. 10 $\frac{1}{2}$ c. Extreme light native steers are limited and firm at 11 $\frac{1}{2}$ c, last paid for June take-off.

Total of 7,900 May-June butt branded steers moved at 11c, and 4,600 same dating Colorados at 10 $\frac{1}{2}$ c, steady prices. Heavy Texas steers last sold at 11c. Light Texas steers are wanted but some packers have been booking these quietly; an advance of $\frac{1}{4}$ c was paid on 2,000, the May-June going at 10 $\frac{1}{2}$ c and Apr. at 9 $\frac{1}{2}$ c; extreme light Texas steers quoted 10 $\frac{1}{2}$ c.

Sales of 1,900 heavy native cows were reported at 10 $\frac{1}{2}$ c for May-June, 10c for Apr., and 9 $\frac{1}{2}$ c for prior to Apr., steady figures. Association sold 2,000 June light native cows at 11c; River point light cows are wanted at 11c, and northern offered. One lot of 3,000 May-June branded cows sold at 10 $\frac{1}{2}$ c; 900 St. Paul Junes sold at 10 $\frac{1}{2}$ c; 2,000 more branded cows moved at 10 $\frac{1}{2}$ c for May-June, 10c for Apr., and 9 $\frac{1}{2}$ c for Mar. take-off.

Some inquiries for bulls, with 8c last paid for native bulls and 7c paid for brands.

LATER: One packer sold 2,000 May-June light native cows at 11c; another sold 14,000 light cows at 11c for June and 10 $\frac{1}{2}$ c for April-May; total of 8,600 May-June branded cows sold 10 $\frac{1}{2}$ c, steady prices.

OUTSIDE SMALL PACKER HIDES.—Some outside small packer all-weights running 46/47 lb. av. were reported offered basis 9 $\frac{1}{2}$ c, selected, Chgo. freight, for natives, brands $\frac{1}{2}$ c less; however, there is very little interest at the moment in heavy average hides, and offerings of light average stock are rather scarce. Choice light stock of June take-off is salable around 10c but offerings usually being held higher.

PACIFIC COAST.—Late this week, approximately 3,500 Vernon packer hides sold at the steady price of 9 $\frac{1}{2}$ c flat for steers and cows, f.o.b. Los Angeles; market generally well sold up to end of May.

FOREIGN WET SALTED HIDES.—Trade in standard steers has been light in the South American market so far this week. One sale of 4,000 La-Plata steers to Europe was reported early this week at 66 $\frac{1}{2}$ pesos, equal to 10 $\frac{1}{2}$ c, c.i.f. New York, steady with a sale of 6,000 Anglos reported at close of last week, although a pack of S. & A. all-heavy steers brought 67 pesos or 10 $\frac{1}{2}$ c at that time.

COUNTRY HIDES.—The country market is quiet and quotations more or less nominal; offerings are light and demand slow. All-weights are quoted 8 $\frac{1}{2}$ @8 $\frac{1}{2}$ c, selected, del'd Chgo., for around 47 lb. av. Heavy steers and cows 7@7 $\frac{1}{2}$ c nom. trimmed. Buff weights nominal around 8 $\frac{1}{2}$ c trimmed, with buyers' and sellers' ideas in a range of $\frac{1}{4}$ c. Trimmed extremes quoted 10 $\frac{1}{2}$ @10 $\frac{1}{2}$ c, selected. Bulls listed 5 $\frac{1}{2}$ @5 $\frac{1}{2}$ c. Glues quoted 6 $\frac{1}{2}$ @6 $\frac{1}{2}$ c nom., with offerings light. All-weight branded hides quoted 7 $\frac{1}{2}$ c flat.

CALFSKINS.—Packers moved light calfskins under 9 $\frac{1}{2}$ lb. this week in a fair way at $\frac{1}{2}$ c reduction from last paid price, while River point heavies 9 $\frac{1}{2}$ /15 lb. sold steady. Two packers sold their June production of lights, estimated around 8,000 total, at 17 $\frac{1}{2}$ c; another sold two cars of June light calf at 17 $\frac{1}{2}$ c, and 7,500 June River point calf basis 17 $\frac{1}{2}$ c for lights and 18 $\frac{1}{2}$ c for heavies; fourth packer sold 5,000 June River point heavies at 18 $\frac{1}{2}$ c. Most of June production of northern heavy calf moved couple weeks back at 19 $\frac{1}{2}$ c, and well sold up.

Chicago city 8/10 lb. calfskins are quoted at last sale price of 15c and some said to be available now at that

figure; bids of 17 $\frac{1}{2}$ c were declined early this week for 10/15 lb., asking $\frac{1}{2}$ c advance, but offerings were on the market later at 17 $\frac{1}{2}$ c, with intimations that 17 $\frac{1}{2}$ c might be accepted. Outside cities, 8/15 lb., 15 $\frac{1}{2}$ @16c nom.; straight countries 11 $\frac{1}{2}$ @12c. City light calf and deacons quoted \$1.05 bid, \$1.10 asked.

KIPSKINS.—No activity as yet on June packer kipskins. May production was cleared three weeks back at 15 $\frac{1}{2}$ c for northern natives and 14 $\frac{1}{2}$ c for northern over-weights, southern brought a half-cent less, and branded kips sold at 13c.

Two cars of Chicago city kipskins were reported this week at the steady price of 13 $\frac{1}{2}$ c. Outside cities quoted 13@13 $\frac{1}{2}$ c nom.; straight countries 10 $\frac{1}{2}$ @11c flat.

Packer regular slunks last sold at 82 $\frac{1}{2}$ c for May production; no action as yet on June skins.

HORSEHIDES.—Horsehides are usually held at steady prices but buyers' ideas slightly lower. Good city renderers, with manes and tails, are held at \$3.45@3.50, selected, f.o.b. nearby sections, and said to be salable at \$3.35@3.40. Ordinary trimmed renderers quoted \$3.20@3.35, del'd Chgo.; mixed city and country lots priced \$2.85@3.10, Chicago basis, depending upon quality.

SHEEPSKINS.—Dry pelts quoted 15 $\frac{1}{2}$ @16c per lb., del'd Chgo. Packers report a continued good demand for shearlings and a fairly active market at firm prices; production has been light but shows some increase recently. One packer reports moving several cars this week, and another house one car, all at 80c for No. 1's, 50c for No. 2's and 30c for No. 3's. Pickled skins appear firm for present quality and production of June native lamb skins has been light; last reported trade was at \$4.50 per doz., and part-car being offered in one direction at \$5.00, while others give this figure as their idea on next offerings. Spring lamb pelts quoted usually \$1.15 @1.25 per cwt. live lamb for Idaho and California lambs, and 95@1.05 per cwt. for native lambs from Kentucky and Tennessee section. One sale of 27,000 June pelts from Kentucky and Tennessee was reported at 75c each, f.o.b. eastern point.

New York

PACKER HIDES.—One New York packer sold his entire June production of hides and a few May butt brands, at 11c for native and butt branded steers and 10 $\frac{1}{2}$ c for Colorados, steady prices. Three packers had moved their first half June production earlier at the same figures.

CALFSKINS.—Collectors are thought to have sold some 5-7 calfskins this week at \$1.30, also 7-9's at \$1.70, steady prices; the 4-5's are quoted around \$1.10, and 9-12's last sold at \$2.65. No sales of packer skins were reported; market quoted nominally, 4-5's around \$1.25, 5-7's \$1.60@1.65, 7-9's \$2.10 last paid and asked, and 9-12's \$2.85 last paid; 9,500 packer 12/17 kips sold at end of last week at \$3.05.

HIDE IMPORTS AND EXPORTS

Imports of hides and skins during 1938 were about four times as large as exports. Cattle hides, calf and kip skins and sheep and goat skins imported were far in excess of exports and totaled approximately 167,000,000 lbs. In addition, over 7,000,000 lbs. of kangaroo, deer, buffalo, reptile, fish and other skins were imported in 1938.

Argentina and Canada were the largest shippers of cattle hides to the United States; Canada, France and Sweden were the foremost suppliers of kipskins; France, Canada, Australia, New Zealand and the Scandinavian countries of calfskins; and Argentina, Africa, Egypt, New Zealand and Brazil of sheepskins.

Bulk of the cattle hides exported from the United States went to Japan with Canada the second best customer. Japan took about 70 per cent of total exports. Largest single customer for calfskins was Canada with Japan second. Japan was the largest buyer of kipskins while Canada was the best customer for goat and sheepskins and of "other" hides and skins.

Hides and skins imported into the United States during 1938, in pieces and in pounds and their value as reported by the U. S. Department of Commerce, were as follows:

1938 HIDE AND SKIN IMPORTS.

	Pieces.	Lbs.	Value.
Cattle hides			
Dry	69,715	1,379,806	158,471
Wet	1,229,027	58,271,269	5,018,844
Calfskins			
Dry	339,377	804,465	273,182
Wet	2,656,358	18,350,916	3,072,521
Kipskins			
Dry	30,424	308,047	35,329
Wet	330,966	4,982,892	681,643
Sheep and lamb, dry			
Green and			
wooled	1,728,486	1,716,581	1,045,861
Slats, dry	1,845,784	4,237,883	922,478
Pickled, fleathers			
and skivers	10,989,467	23,694,799	3,335,166
Goat and kid			
Dry	28,558,993	49,597,925	11,535,172
Wet	1,378,538	3,624,339	505,190
Horse, colt and ass			
Dry	223,245	22,589
Wet	4,653,327	289,303
Kangaroo and			
wallaby	1,136,859	1,270,094	819,751
Deer and elk	745,743	2,144,098	553,823
Reptile	511,983	...	311,695
Fish	1,589,126	74,977
Seal (not fur)	1,089,141	99,081
Buffalo, dry and			
wet	11,191	347,908	39,611
Indian buffalo, dry			
and wet	38,030	665,424	132,525
Total		178,951,288	\$28,907,212

Exports and imports of major classes of hides and skins during 1938 were as follows:

	Exports lbs.	Imports lbs.
Cattle hides	32,691,963	59,651,078
Calfskins	3,083,111	19,155,381
Kipskins	708,278	5,280,939
Sheep and goat skins	1,644,000	82,874,527
Total	38,075,352	166,961,925

ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to June 29, 1939: To the United Kingdom, 33,975 quarters; to the Continent, 7,996. A week ago to the United Kingdom, 160,694 quarters; to the Continent, 86,923.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

Lard market was weak the latter part of week, making wen lows on July liquidation, limited support and disregard of renewed unsettled foreign political conditions. Expectations were good of increase in Chicago stocks the last half of June and prospects of liberal tenders on July contracts, with limited support from other than packer buying on July accounted for market action.

Cottonseed Oil

Cotton oil was moderately active and barely steady on account of weakness in lard and slow cash demand. Selling pressure was light with forty-two July deliveries thus far. Crude 5½c lb. nom., Southeast and Valley; 5½@5¼c lb., Texas. Renewed rains in Central and Eastern Belts where undesired.

Quotations on bleachable cottonseed oil at close of market on Friday were: July 6.38@6.41; Sept. 6.54; Oct. 6.59; Dec. 6.67@6.68; Jan. (1939) 6.71@6.73; sales 74 lots; closing steady.

Tallow

New York extra tallow, 5c lb.

Stearine

Stearine was quoted at 5½c lb. sales.

Friday's Lard Markets

New York, June 30, 1939.—Prices are for export. Lard, prime western, 6.05@6.15c; middle western, 6.05@6.15c; city, 6½c; refined continent, 6½@6½c; South American, 6½@6½c; Brazil kegs, 6½@6½c; shortening, 8½c carlots.

NEW YORK HIDE FUTURES

Saturday, June 24.—New: June 11.15; Sept. 11.32; Dec. 11.59@11.62; Mar. 11.87 n; June (1940) 12.15 n; 41 lots; 1@7 higher.

Monday, June 26.—New: June 10.84 n; Sept. 11.04@11.07; Dec. 11.32@11.34; Mar. 11.58 n; 130 lots; 27@31 lower.

Tuesday, June 27.—Close: Sept. 11.18; Dec. 11.46@11.49; Mar. 11.73 n; June (1940) 12.00 n; 80 lots; 14@16 higher.

Wednesday, June 28.—Close: Sept. 11.08@11.09; Dec. 11.38@11.40; Mar. 11.65 n; June (1940) 11.92 n; 73 lots; 8@10 lower.

Thursday, June 29.—Close: Sept. 10.98@11.00; Dec. 11.28; Mar. 11.55 n; June (1940) 11.82 n; 106 lots; 10 lower.

Friday, June 30.—New: June 11.74n; Sept. 10.95; Dec. 11.20@11.21; Mar. 11.47@11.52; 124 lots; closing 3 lower to 8 higher.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended June 30, 1939, with comparisons:

	Week ended June 30.	Prev. week.	Cor. week, 1938.
Hvy. nat. str.	@11	@11	@10
Hvy. Tex. str.	@11	@11	@10
Hvy. butt brnd'd str.	@11	@11	@10
Ex-light Tex.	@10½	@10½	@9½
str.	@10½	@10½	@9½
Brnd'd cows	@10½	@10½	@9½
Hvy. nat. cows	@10½	@10½	@9½
Lt. nat. cows	@11	@11	@10
Nat. bulls	@8	@8	@7½
Brnd'd bulls	@7	@7	@6½
Calfskins	17½@19½	18	@19½ 14 @15
Kips, nat.	@15½	@15½	@12½
Kips, ov-wt.	@14½	@14½	@12
Kips, brnd'd	@13	@13	@8½
Stunks, reg.	@82½	@82½	@60
Stunks, hris.	40 @45	40 @45	@25

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND OUTSIDE SMALL PACKERS.

Nat. all-wts.	9½@10	9½@10	8½@9
Brnd'd	9 @9½	9 @9½	8 @8½
Nat. bulls	8½@9	8½@9	@6½
Brnd'd bulls	8½@9	8½@9	@6
Calfskins	15 @17½	15 @17½	11½@12½
Kips	@13½	@13½	10 @10½
Stunks, reg.	@75n	@75n	50 @55n
Stunks, hris.	@35n	@35n	20 @25n

COUNTRY HIDES.

Hvy. steers	7 @7½ax	7½@7½	@7ax
Hvy. cows	7 @7½ax	7½@7½	@7ax
Bufs	@8½	8½@9	7½@7½
Extremes	10½@10½	@10½	@8½
Bulls	5½@5½	5½@5½	5½@6
Calfskins	11½@12	11½@12	9 @9½
Kipskins	10½@11	10½@11	@8½
Horsehides	2.85@3.50	2.85@3.50	2.00@2.85

SHEEPSKINS.

Phr. shearings	@80	75 @80	45 @50
Dry pelts	15½@16	15 @16	11 @11½

CHICAGO HIDE FUTURES

Saturday, June 24.—Close: Sept. 11.01 b; no sales; 16 higher.

Monday, June 26.—Close: Sept. 10.90 ax; no sales; 11 lower.

Tuesday, June 27.—Close: Sept. 10.90 n; no sales; unchanged.

Wednesday, June 28.—Close: Sept. 10.90 n; no sales; unchanged.

Thursday, June 29.—Close: Sept. 10.85 ax; no sales; 5 lower.

Friday, June 30.—Close: Sept. 10.85 n; no sales; closing unchanged.

BRITISH PROVISION MARKETS

Liverpool, June 29, 1939.—General provision market firm; fair demand for lard and hams.

Friday prices were: Hams, American cut, 94s; Canadian hams (A.C.), 104s; bellies, English, 59s; Wiltshires, 75s; Cumberlands, 69s; Canadian Wiltshires, 87s; lard 33s.

MEAT AND LARD EXPORTS

Exports of lard and bacon through port of New York during week ended June 29, were 746,260 lbs. lard and 67,060 lbs. bacon.

LIVE STOCK MARKETS

WEEKLY REVIEW

MAY LIVESTOCK COST HIGHER THAN IN 1938

PACKERS paid \$132,000,000 for livestock slaughtered in federally inspected packing plants during May, 1939. This compared with \$118,000,000 in May a year ago and a 5-year May average of \$112,000,000. All classes of livestock except sheep cost more. Cattle cost \$8,000,000 more than last May; calves, \$1,000,000 more, and hogs, \$4,000,000 more. The cost of sheep and lambs was approximately the same.

For the first five months of 1939 meat animals processed under federal inspection cost packers a total of \$639,000,000. In the like period of 1938 the cost was \$608,000,000 and the 5-year-average cost was \$572,000,000. Of these totals, the hog cost was greatest, amounting to \$276,000,000 in the first five months of 1939, \$280,000,000 in the like period of 1938 and \$257,000,000 in the average period. Cattle cost \$272,000,000 in the five months of 1939, \$246,000,000 in the 1938 period and a 5-year average of \$232,000,000.

Average Costs in May

Average cost per cwt. of live animal during May, 1939, with comparisons, was as follows:

	May, 1939.	May, 1938.	5-year May avg.
Cattle	\$7.93	\$7.36	\$6.93
Calves	8.52	7.84	7.06
Hogs	6.62	8.04	7.49
Sheep and lambs	8.94	7.37	8.52

For the first five months of 1939 the average cost of cattle, calves and sheep was greater per cwt. live weight than a year ago and the cost of hogs was lower.

Average dressed weight of cattle in May this year at 512.7 lbs. was 8 lbs. heavier than in May last year and 13 lbs. over the 5-year average. Calves

dressed out slightly heavier, hogs approximately the same as a year ago but 6 lbs. over the 5-year average for the month, and sheep and lambs showed little change between the 39.9 lbs. for May, 1939 and comparable periods.

CATTLE IMPORTS INCREASE

More cattle were imported into the United States during May this year than last and more than twice as many during the first five months of 1939 than in the like period of 1938. The larger proportion of shipments so far in 1939 has come from Mexico. Receipts for the two periods were as follows:

RECEIPTS.	Number
May, 1939	81,963
May, 1938	48,255
5 mos. 1939	460,687
5 mos. 1938	225,929

ORIGIN OF SHIPMENTS.	May, 1939.	May, 1938.
Canada	34,380	6,109
Mexico	26,836	41,967
	5 mos. 1939.	5 mos. 1938.
Canada	127,705	47,452
Mexico	332,676	178,184

U. S. INSPECTED HOG KILL

At eight points for the week ended June 23:

	Week ended June 23.	Prev. week.	Cor. week. 1938.
Chicago	75,605	88,285	74,484
Kansas City	21,852	29,141	18,335
St. Louis & East St. Louis	46,051	56,884	39,918
N. Y., Newark & J. C.	38,252	36,181	33,259
Omaha	24,113	25,726	17,086
Sioux City	16,193	15,241	15,785
St. Joseph	10,955	13,137	9,871
St. Paul	30,960	28,546	25,092
Total	263,981	298,141	232,910

Spring Pig Crop Large

(Continued from page 9.)

tentions and subsequent farrowings will be similar to other years of abundant feed supplies. No attempt has been made to allow for the possible effect that this report, which shows such a large increase in hog production, may have in changing farmers' plans as to fall farrowings.

The sum of estimated spring and indicated fall litters for 1939 gives a total of 13,640,000 litters for the year. This is about 22 per cent larger than the total for 1938 and 13 per cent above the 10-year (1928-1937) average. Assuming an average number of pigs per litter this fall equal to the 10-year average, the combined spring and fall pig crops would total about 83,000,000 head. This number would exceed the total for last year by nearly 12,000,000 head or 17 per cent. It would be about 16 per cent larger than the 10-year (1928-1937) average and about 4 per cent larger than the 5-year (1929-1933) pre-drought average.

Number of sows that farrowed in the spring season of 1939 is estimated at 8,548,000 head, an increase of 25 per cent over the number that farrowed in the spring of 1938. For the Corn Belt the increase was 28 per cent. These increases are somewhat larger than those indicated in the December pig report.

The average number of pigs saved per litter in the spring season of 1939 was below the record number in the spring of 1938. The average this year for the United States was 6.12 compared with 6.36 in 1938. For the Corn Belt the average was 6.21 compared with 6.55. Except for 1938 and 1937, however, the averages this year were the highest on record and well above the 10-year (1928-1937) average.

In regions outside the Corn Belt, the averages this year were little different from last year.



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CORN BELT DIRECT TRADING

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., June 29, 1939.—At 20 concentration points and 10 packing plants in Iowa and Minnesota, receipts of 95,900 the first four days of this week were six per cent below week ago, but 42 per cent over year ago. Undertone was quite strong through Wednesday; later slow and weak. Prices on Thursday for butchers, up to 250-lb., were 25c higher than last week's close, spots 30c up. Over 250-lb. very uneven, steady to 25c higher. Light weight sows 10@20c up, spots more; heavier weights steady to 20c up.

Good to choice butchers, 180-220-lb., \$6.60@7.00, latter price top sparingly, mostly \$6.75@6.95 at plants and \$6.60@6.75 at yards; 220-250-lb. over areas, \$6.50@6.90, mostly \$6.70@6.85 at plants; 250-270-lb., \$6.35@6.75, mostly \$6.45@6.70; 270-290-lb., \$6.05@6.55, mostly \$6.10@6.45; 290-350-lb., \$5.55@6.25, mostly \$5.65@6.15; 160-180-lb., \$6.50@6.85; good packing sows 350-lb. down, \$5.35@5.90, mostly \$5.45@5.80 at plants; 350-425-lb. generally \$5.15@5.50; 425-550-lb., \$4.75@5.25.

Receipts for the week ended June 29 were:

	This week.	Last week.
Friday, June 23.....	22,600	24,200
Saturday, June 24.....	22,500	24,000
Monday, June 26.....	34,500	38,200
Tuesday, June 27.....	18,200	19,400
Wednesday, June 28.....	19,500	22,400
Thursday, June 29.....	23,700	22,200

CANADIAN LIVESTOCK PRICES

STEERS.

Top Prices	Week ended June 21.	Last week.	Same week 1938.
Toronto.....	\$ 7.25	\$ 6.85	\$ 8.10
Montreal.....	7.50	7.25	8.00
Winnipeg.....	7.25	6.75	7.50
Calgary.....	6.50	6.50	7.00
Edmonton.....	6.50	6.50	7.00
Prince Albert.....	6.00	6.00	6.75
Moose Jaw.....	6.15	6.15	6.75
Saskatoon.....	6.00	6.50	6.50
Regina.....	6.25	6.25
Vancouver.....	6.00	5.75

VEAL CALVES.

	\$ 8.75	\$ 8.50	\$ 8.00
Toronto.....	8.00	8.00	8.00
Montreal.....	6.75	7.00	7.00
Winnipeg.....	7.50	7.50	6.00
Calgary.....	6.00	6.50	5.50
Edmonton.....	5.50	6.00	5.00
Prince Albert.....	6.50	6.50	6.50
Moose Jaw.....	6.00	6.50	6.25
Saskatoon.....	6.50	6.50
Regina.....	6.25	6.25
Vancouver.....	6.00	5.50

BACON HOGS.

	\$ 9.25	\$ 9.00	\$11.40
Toronto.....	9.50	9.50	11.50
Montreal.....	9.15	8.75	11.25
Winnipeg.....	8.50	8.35	10.50
Calgary.....	8.65	8.25	10.65
Edmonton.....	8.90	8.50	11.00
Prince Albert.....	8.85	8.60	11.10
Moose Jaw.....	8.90	8.50	11.00
Saskatoon.....	8.85	8.60
Regina.....	8.85	8.60
Vancouver.....	8.30	8.30

¹ Montreal and Winnipeg hogs sold on a "F. & W." basis. All others "off trucks."

GOOD LAMBS.

	\$12.00	\$12.00	\$10.75
Toronto.....	12.00	13.00	10.00
Montreal.....	9.50	10.00	9.00
Winnipeg.....	9.50	9.50	9.50
Calgary.....	9.00	9.00	8.50
Edmonton.....	8.00	9.00	8.00
Prince Albert.....	9.00	9.50	9.50
Moose Jaw.....	9.00	9.00	7.25
Saskatoon.....	9.00	9.35
Regina.....	10.50	10.50
Vancouver.....	10.50	10.50

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, June 29, 1939, as reported by the U. S. Bureau of Agricultural Economics:

Hogs (soft & oily not quoted). CHICAGO. NAT. STK. YDS. OMAHA. KANS. CITY. ST. PAUL.

BARROWS AND GILTS:

Good-choice:

140-160 lbs.	\$ 6.50@ 7.15	\$ 6.60@ 7.15	\$ 6.35@ 6.75	\$ 6.35@ 6.85	\$ 6.50@ 6.85
160-180 lbs.	6.90@ 7.40	7.00@ 7.35	6.90@ 6.90	6.50@ 7.00	6.85@ 7.00
180-200 lbs.	7.20@ 7.45	7.25@ 7.35	6.75@ 7.00	6.80@ 7.00	6.90@ 7.00
200-220 lbs.	7.25@ 7.50	7.25@ 7.35	6.75@ 7.00	6.80@ 7.00	6.90@ 7.00
220-250 lbs.	7.25@ 7.50	7.10@ 7.35	6.90@ 6.90	6.75@ 7.00	6.50@ 6.90
250-280 lbs.	6.85@ 7.35	6.90@ 7.15	6.10@ 6.75	6.40@ 6.90	5.75@ 6.60
280-300 lbs.	6.40@ 7.00	6.35@ 6.65	5.65@ 6.20	5.90@ 6.50	5.40@ 5.80

Medium:

140-160 lbs.	6.25@ 6.90	6.35@ 6.70	6.25@ 6.50
160-180 lbs.	6.75@ 7.20	6.50@ 7.10	6.00@ 6.35
180-200 lbs.	6.85@ 7.25	6.70@ 7.20	6.40@ 6.75	6.00@ 6.85

PACKING SOWS:

Good:

275-350 lbs.	6.00@ 6.50	5.75@ 6.00	5.60@ 5.75	5.35@ 5.65	5.25@ 5.50
350-425 lbs.	5.60@ 6.10	5.90@ 5.85	5.00@ 5.65	5.10@ 5.40	4.75@ 5.25
425-550 lbs.	5.10@ 5.75	5.00@ 5.75	4.60@ 5.15	4.75@ 5.35	4.40@ 4.75

Medium:

275-550 lbs.	4.75@ 5.75	4.85@ 5.85	4.40@ 5.25	4.50@ 5.35	4.40@ 5.40
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PIGS (Slaughter):

Good-choice, 100-140 lbs.

Medium, 100-140 lbs.

Slaughter Cattle, Vealers and Calves:

STEERS, choice:

750-900 lbs.	9.75@10.50	9.50@10.25	9.50@10.25	9.35@10.50	9.50@10.25
900-1100 lbs.	9.75@11.00	9.50@10.25	9.50@10.25	9.35@10.50	9.25@10.25
1100-1300 lbs.	9.75@11.00	9.50@10.25	9.25@10.25	9.35@10.35	9.25@10.25
1300-1500 lbs.	9.50@10.75	9.50@10.25	9.25@10.25	9.25@10.25	9.00@10.00

STEERS, good:

750-900 lbs.	9.00@ 9.75	8.75@ 9.50	8.50@ 9.50	8.25@ 9.35	8.50@ 9.50
900-1100 lbs.	9.00@ 9.75	8.75@ 9.50	8.50@ 9.50	8.35@ 9.35	8.25@ 9.50
1100-1300 lbs.	9.00@ 9.75	8.75@ 9.50	8.50@ 9.25	8.25@ 9.35	8.25@ 9.25
1300-1500 lbs.	8.75@ 9.50	8.75@ 9.50	8.50@ 9.25	8.25@ 9.35	8.00@ 9.00

STEERS, medium:

750-1100 lbs.	8.00@ 9.00	7.75@ 8.75	7.50@ 8.50	7.00@ 8.35	7.50@ 8.50
1100-1300 lbs.	8.00@ 8.75	8.00@ 8.75	7.50@ 8.50	7.00@ 8.25	7.50@ 8.25

STEERS, common (plain):

750-1100 lbs.	6.75@ 8.00	7.00@ 8.00	6.50@ 7.50	6.00@ 7.00	7.00@ 7.50
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STEERS AND HEIFERS:

Choice, 550-750 lbs.

Good, 550-750 lbs.

HEIFERS:

Choice, 750-900 lbs.

Good, 750-900 lbs.

Medium, 550-900 lbs.

Common (plain), 550-900 lbs.

COWS, all weights:

Choice	7.25@ 8.00
Good	6.75@ 7.25	6.75@ 7.50	6.25@ 7.25	6.75@ 7.25	6.50@ 7.00
Medium	6.25@ 6.75	6.25@ 6.75	5.85@ 6.25	6.00@ 6.75	6.00@ 6.50
Common (plain)	5.75@ 6.25	5.75@ 6.25	5.50@ 5.85	5.50@ 6.00	5.50@ 6.00
Low cutter and cutter	4.25@ 5.75	4.00@ 5.75	3.75@ 5.65	3.75@ 5.50	4.00@ 5.50

BULLS (Ylgs. excl.), all weights:

Good	7.00@ 7.75	6.75@ 7.25	7.00@ 7.25	6.75@ 7.25	6.75@ 7.25
Medium	7.00@ 7.50	6.00@ 7.00	6.50@ 7.00	6.00@ 6.85	6.25@ 7.00
Cutter and common (plain)	6.25@ 7.00	5.25@ 6.00	5.50@ 6.50	5.25@ 6.00	5.25@ 6.25

VEALERS, all weights:

Choice	9.50@10.00	9.25	8.50@ 9.00	8.75@ 9.50	9.00@10.00
Good	8.50@ 9.50	8.00@ 9.25	8.00@ 8.50	8.00@ 8.75	8.00@ 9.00
Medium	7.00@ 8.50	6.75@ 8.00	7.00@ 8.00	7.00@ 8.00	7.00@ 8.00
Cull and common (plain)	6.00@ 7.00	5.00@ 7.00	5.50@ 7.00	6.00@ 7.00	4.50@ 7.00

CALVES, 250-400 lbs.:

Choice	8.00@ 8.50	8.25@ 9.00	8.00@ 8.50	8.50@ 9.00	8.50@ 9.00
Good	7.00@ 8.00	7.25@ 8.25	7.00@ 8.00	7.50@ 8.50	7.50@ 8.50
Medium	6.00@ 7.00	6.25@ 7.25	6.00@ 7.00	6.50@ 7.50	6.50@ 7.50
Common (plain)	5.00@ 6.00	5.25@ 6.25	5.00@ 6.00	5.50@ 6.50	5.00@ 6.50

*Slaughter Lambs and Sheep:

SPRING LAMBS:

Choice (closely sorted)	9.75@10.35	9.00@10.00	9.25@ 9.60	9.85@10.00	9.50@ 9.75
**Good & choice	8.50@ 9.75	8.00@ 9.00	8.40@ 9.10	8.25@ 9.25	8.25@ 9.25
**Medium & good	7.75@ 8.50	6.25@ 8.00	7.30@ 8.15	7.00@ 8.00	7.00@ 8.00

LAMBS (Shorn):

Choice (closely sorted)	7.65@ 8.60	7.00@ 7.75	7.25@ 8.00	7.25@ 8.00	7.25@ 8.00
**Good & choice	6.75@ 7.65	6.75@ 7.00	6.00@ 7.00	7.25@ 7.75
**Medium & good	6.50@ 7.00	6.50@ 7.00

***EWES:

Good & choice	2.75@ 3.50	2.25@ 3.00	2.50@ 3.00	2.75@ 3.50	2.50@ 3.25
Common (plain) & medium	1.75@ 2.75	1.50@ 2.25	1.50@ 2.50	1.75@ 2.75	1.50@ 2.50

*Quotations based on animals of current seasonal market weights and wool growth.

**Quotations on good and choice and on medium and good grades, as combined, represent lots averaging within the top half of the good and top half of the medium grades, respectively.

***Quotations on shorn basis at all markets.

CHICAGO PACKER PURCHASES

Purchases of livestock at Chicago by the principal packers for the first four days this week were 23,018 cattle, 4,001 calves, 32,864 hogs and 5,280 sheep.

PACIFIC COAST LIVESTOCK

Receipts for 5 days ended June 23:

	Cattle.	Calves.	Hogs.	Sheep.
Los Angeles.....	4,503	1,170	1,637	8,105
San Francisco.....	850	50	1,200	1,450
Portland.....	2,950	290	2,710	2,765

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, June 24, 1939, as reported to The National Provisioner:

CHICAGO.

Armour and Company, 2,015 hogs; Swift & Company, 1,989 hogs; Wilson & Co., 5,180 hogs; Western Packing Co., Inc., 1,732 hogs; Agar Packing Co., 5,472 hogs; Shippers, 17,371 hogs; Others, 20,271 hogs.

Total: 33,664 cattle; 3,815 calves; 54,040 hogs; 10,068 sheep.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,317	687	1,715	5,768
Cudahy Pkg. Co.	1,324	550	972	3,073
Swift & Company	1,711	409	1,576	5,152
Wilson & Co.	1,376	360	1,032	5,272
Kornblum Pkg. Co.	1,138
Others	3,376	597	1,435	1,494
Total	11,242	2,603	6,733	20,764

OMAHA.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	5,002	6,124	4,350	...
Cudahy Pkg. Co.	3,793	4,098	4,604	...
Swift & Co.	3,497	3,019	7,388	...
Wilson & Co.	1,517	3,079	886	...
Others	...	8,461

Cattle and calves: Eagle Pkg. Co., 17; Greater Omaha Pkg. Co., 50; Geo. Hoffmann, 34; Lewis Pkg. Co., 688; Nebraska Beef Co., 688; Omaha Pkg. Co., 166; John Roth, 193; South Omaha Pkg. Co., 97; Lincoln Pkg. Co., 329.

Total: 16,101 cattle and calves; 25,781 hogs; 17,228 sheep.

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	1,831	1,823	7,203	7,517
Swift & Company	2,227	1,896	4,210	7,785
Hunter Pkg. Co.	1,122	542	5,884	1,116
Hell Pkg. Co.	...	2,599
Krey Pkg. Co.	...	1,209
Lacelle Pkg. Co.	...	2,136
Sieloff Pkg. Co.	...	1,884
Shippers	2,738	772	12,417	4,995
Others	2,090	345	3,422	1,258
Total	10,008	5,378	40,964	22,671

Not including 1,031 cattle, 3,762 calves, 26,219 hogs and 13,156 sheep bought direct.

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Company	1,302	415	4,958	10,359
Armour and Company	1,435	356	4,021	3,357
Others	1,163	75	1,654	...
Total	3,900	846	10,633	13,716

Not including 1,100 hogs bought direct.

SIoux CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,948	70	5,491	2,941
Armour and Company	2,666	64	5,884	2,564
Swift & Company	2,245	59	3,567	2,135
Others	228	7	57	...
Shippers	3,487	12	6,640	51
Total	11,547	212	21,639	7,691

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	1,642	896	1,759	1,387
Wilson & Co.	1,688	1,050	1,928	1,583
Others	255	32	717	6
Total	3,585	1,980	3,404	2,976

Not including 64 cattle and 920 hogs bought direct.

FT. WORTH.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,245	1,211	2,548	9,447
Swift & Company	1,861	995	1,300	10,048
Bluebonnet Pkg. Co.	148	94	274	178
City Pkg. Co.	178	75	416	15
Rosenthal Pkg. Co.	34	10	70	4
Total	4,486	2,385	4,608	19,692

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,600	2,849	5,440	802
Armour and Co. Mil.	593	1,384
N. Y. B. D. M. Co.	18
Shippers	172	37	222	11
Others	987	946	38	259
Total	3,370	5,216	5,700	1,072

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,208	2,359	10,952	1,373
Cudahy Pkg. Co.	888	990	...	308
Swift & Company	4,002	3,569	13,623	1,912
Riffin Pkg. Co.	643	36
United Pkg. Co.	2,295	240
Others	2,100	920
Total	12,286	6,114	24,575	3,593

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	1,004	174	900	3,523
Swift & Company	881	100	1,319	3,763
Cudahy Pkg. Co.	804	101	686	2,627
Others	1,577	335	1,157	6,689
Total	4,266	770	4,061	19,611

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	894	320	671	2,066
Dold Pkg. Co.	563	27	525	...
Wichita D. B. Co.	7
Dunn-Osterling	52
Fred W. Dold	102	...	361	...
Sundowner Pkg. Co.	23	...	283	...
Pioneer Cattle Co.	116
Keefe Pkg. Co.	55
Total	1,888	347	1,940	2,066

Not including 82 cattle, 30 calves, 1,333 hogs and 53 sheep bought direct.

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Klingan & Co.	1,447	603	10,455	2,379
Armour and Company	864	328	2,517	...
Hilgemoer Bros.	10	...	1,100	...
Stump Bros.	...	122
Meier Pkg. Co.	63	5	225	...
Stark & Wetzel	136	38	407	...
Wabnitz and Deters	10	58	243	23
Maass Hartman Co.	21	12
Shippers	2,004	1,774	16,204	1,750
Others	1,233	389	394	170
Total	5,788	3,207	31,667	4,322

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Sons	...	30	...	221
E. Kahle's Sons	441	277	7,490	4,342
Lohrey Packing Co.	4	...	275	...
H. H. Meyer Pkg. Co.	15	...	3,398	...
J. Schlachter's Sons	129	152	...	69
J. F. Schroth P. Co.	21	...	3,325	...
J. F. Stegner Co.	38
Shippers	85	186	2,111	2,916
Others	1,454	697	778	334
Total	2,467	1,070	17,378	7,890

Not including 1,087 cattle, 19 calves, 2,635 hogs and 7,292 sheep bought direct.

RECAPITULATION. CATTLE.

	Week ended June 24.	Prev. week.	Cor.
Chicago	33,664	29,628	31,454
Kansas City	11,242	10,899	10,569
Omaha	16,101	14,597	14,449
East St. Louis	10,008	11,458	13,734
St. Joseph	3,900	3,768	4,048
Sioux City	11,547	10,689	12,165
Oklahoma City	3,585	3,063	3,694
Wichita	1,888	1,758	1,763
Denver	4,266	4,181	3,583
St. Paul	12,236	11,294	11,122
Milwaukee	3,370	2,702	2,913
Indianapolis	5,788	5,927	6,049
Cincinnati	2,467	2,302	2,408
Ft. Worth	4,486	5,177	7,310
Total	124,608	117,413	122,261

HOGS.

	Week ended June 24.	Prev. week.	Cor.
Chicago	54,040	48,787	76,914
Kansas City	6,733	7,480	5,867
Omaha	25,781	21,526	20,110
East St. Louis	40,964	43,799	43,208
St. Joseph	10,633	11,316	9,596
Sioux City	21,639	18,356	18,344
Oklahoma City	3,404	4,571	2,362
Wichita	1,840	3,427	1,546
Denver	4,061	3,953	3,772
St. Paul	24,575	22,211	24,905
Milwaukee	5,700	6,020	5,478
Indianapolis	17,378	18,405	14,309
Cincinnati	17,378	18,405	14,309
Ft. Worth	4,608	4,707	3,115
Total	253,023	254,232	261,659

SHEEP.

	Week ended June 24.	Prev. week.	Cor.
Chicago	10,068	10,652	32,960
Kansas City	20,764	18,685	27,346
Omaha	17,228	16,276	12,160
East St. Louis	22,671	16,497	29,674
St. Joseph	13,716	14,606	11,508
Sioux City	7,691	5,332	6,578
Oklahoma City	2,976	3,211	2,066
Wichita	2,066	3,838	1,989
Denver	19,611	20,181	37,356
St. Paul	3,588	2,674	8,013
Milwaukee	1,072	671	1,543
Indianapolis	4,322	2,880	4,638
Cincinnati	7,890	7,406	8,315
Ft. Worth	19,692	17,064	37,470
Total	153,360	148,973	216,046

*Cattle and calves.

†Not including directs.

Watch the Classified Advertisements page for bargains in equipment.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

↑RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., June 19	12,163	1,234	13,135	6,011
Tues., June 20	8,923	1,391	17,188	3,319
Wed., June 21	9,945	1,064	15,265	3,583
Thurs., June 22	9,945	949	14,757	6,781
Fri., June 23	798	393	8,586	4,306
Sat., June 24	100	...	3,500	3,000

*Total this week... 35,220 4,993 72,481 26,843
Previous week... 31,443 4,418 70,264 22,133
Year ago... 31,199 5,658 76,471 33,323
Two years ago... 36,351 8,518 62,190 42,126

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., June 19	3,112	30	2,150	...
Tues., June 20	2,434	97	2,372	297
Wed., June 21	3,061	54	1,983	15
Thurs., June 22	3,945	87	1,984	96
Fri., June 23	320	18	2,015	253
Sat., June 24	100	...

Total this week... 9,872 786 10,604 546
Previous week... 9,494 285 8,803 339
Year ago... 9,698 756 8,516 422
Two years ago... 8,788 611 10,735 463

*Including 208 cattle, 1,085 calves, 20,316 hogs and 13,157 sheep direct to packers from other points.

†All receipts include directs.

↑JUNE AND YEAR RECEIPTS.

Receipts thus far this month and year to date with comparisons:

	June 1939.	1938.	1939.	1938.
Cattle	106,636	115,177	819,869	904,908
Calves	17,761	21,694	161,267	167,731
Hogs	262,247	258,425	1,981,579	2,046,287
Sheep	91,773	134,455	1,882,585	1,907,050

†All receipts include directs.

WEEKLY AVERAGE PRICE

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended June 24, 1939.

CATTLE

	Week ended June 24, 1939.	Prev. week.	Cor. week. 1938.
Chicago	25,147	21,474	21,756
Kansas City	13,845	13,564	13,102
Omaha	16,045	14,042	14,716
East St. Louis	7,270	8,849	8,192
St. Joseph	4,236	4,080	4,688
Sioux City	8,287	7,765	6,382
Wichita	8,271	2,240	2,185
Fort Worth	6,871	7,789	10,415
Philadelphia	1,876	1,787	1,646
Indianapolis	1,519	1,372	1,445
New York & Jersey City	8,463	8,507	7,947
Oklahoma City	5,629	5,256	5,291
Cincinnati	3,476	3,806	2,947
Denver	4,418	4,155	3,815
St. Paul	10,036	9,362	9,518
Milwaukee	3,237	2,607	2,771
Total	128,527	116,155	116,716

HOGS

Chicago	75,005	88,285	74,494
Kansas City	21,852	29,141	18,335
Omaha	24,113	25,726	17,086
East St. Louis	46,051	56,884	39,018
St. Joseph	10,955	13,137	9,871
Sioux City	16,193	15,241	15,785
Wichita	3,173	5,078	2,299
Fort Worth	4,608	4,707	3,115
Philadelphia	15,649	17,242	11,841
Indianapolis	15,137	21,607	9,368
New York & Jersey City	38,252	36,181	33,259
Oklahoma City	5,324	5,342	5,311
Cincinnati	12,593	16,351	12,344
Denver	4,180	5,420	3,889
St. Paul	30,960	28,546	25,092
Milwaukee	5,546	5,910	5,397
Total	330,191	376,298	284,064

SHEEP

Chicago	9,967	10,675	32,538
Kansas City	20,764	18,685	27,346
Omaha	19,255	20,351	12,216
East St. Louis	17,676	12,691	18,545
St. Joseph	13,716	14,609	11,508
Sioux City	7,640	5,449	5,376
Wichita	2,119	3,838	1,989
Fort Worth	19,692	17,064	37,470
Philadelphia	3,679	4,407	4,866
Indianapolis	11,394	2,462	2,421
New York & Jersey City	60,087	53,208	62,786
Oklahoma City	2,976	3,111	2,096
Cincinnati	3,328	9,481	9,500
Denver	5,432	5,792	6,295
St. Paul	3,593	2,674	3,013
Milwaukee	1,070	670	1,535
Total	302,388	185,267	239,510

*Cattle and calves.

†Not including directs.

LIVESTOCK SUPPLY SOURCES

Percentage of livestock slaughtered during May, bought at stockyards and direct, is reported by the U. S. Department of Agriculture as follows:

	May, 1939.	April, 1939.	May, 1938.
	Per cent.	Per cent.	Per cent.
Cattle—			
Stockyards	77.35	75.54	76.25
Other	22.65	24.46	23.75
Calves—			
Stockyards	65.06	63.33	65.28
Other	34.94	36.67	34.72
Hogs—			
Stockyards	49.67	49.41	50.99
Other	50.33	50.59	49.01
Sheep and lambs—			
Stockyards	70.90	69.15	74.24
Other	29.10	30.85	25.76

HOG KILL AT 8 POINTS

Nearly 186,000 more hogs were slaughtered under federal inspection at eight large packing centers during the three weeks ended June 23 than in the like period a year ago. Hogs processed in this year's period totaled 891,481 head against 705,771 head a year ago.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Bureau of Agricultural Economics.)

WESTERN DRESSED MEATS.

	NEW YORK.	PHILA.	BOSTON.
STEERS, carcass			
Week ending June 24, 1939	9,269	2,219	2,331
Week previous	9,871	2,470	2,653
Same week year ago	9,376	2,233	2,547
COWS, carcass			
Week ending June 24, 1939	767	1,104	1,865
Week previous	771	796	2,298
Same week year ago	746	1,156	2,573
BULLS, carcass			
Week ending June 24, 1939	326 1/2	742	20
Week previous	341	724	30
Same week year ago	356	688	25
VEAL, carcass			
Week ending June 24, 1939	8,149	1,083	691
Week previous	9,497	1,576	826
Same week year ago	11,352	1,797	605
LAMB, carcass			
Week ending June 24, 1939	43,079	12,706	16,221
Week previous	35,753	13,080	16,685
Same week year ago	49,236	17,533	16,045
MUTTON, carcass			
Week ending June 24, 1939	1,567	315	525
Week previous	1,517	278	1,215
Same week year ago	2,928	303	368
PORK CUTS, lbs.			
Week ending June 24, 1939	2,196,630	375,285	339,567
Week previous	1,986,390	460,512	437,457
Same week year ago	1,810,969	280,049	337,170
BEEF CUTS, lbs.			
Week ending June 24, 1939	298,705
Week previous	430,055
Same week year ago	468,746

LOCAL SLAUGHTERS.

CATTLE, head	Week ending June 24, 1939	8,463	1,876	...
	Week previous	8,507	1,787	...
	Same week year ago	7,947	1,946	...
CALVES, head	Week ending June 24, 1939	15,199	2,772	...
	Week previous	15,207	2,969	...
	Same week year ago	15,210	2,921	...
HOGS, head	Week ending June 24, 1939	37,383	15,649	...
	Week previous	36,114	17,242	...
	Same week year ago	32,952	11,841	...
SHEEP, head	Week ending June 24, 1939	60,087	3,679	...
	Week previous	53,208	4,407	...
	Same week year ago	62,796	4,366	...

Country dressed product at New York totaled 2,196 veal, no hogs and 145 lambs. Previous week 1,551 veal, no hogs and 73 lambs in addition to that shown above.

RECEIPTS AT CHIEF CENTERS . STUDY STAMP PLAN FOR MEATS

Receipts for week ended June 24:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended June 24, 1939	312,000	312,000	211,000
Previous week	327,000	327,000	232,000
1938	175,000	266,000	283,000
1937	238,000	256,000	280,000
1936	225,000	314,000	258,000

At 11 markets:	Hogs.
Week ended June 24, 1939	264,000
Previous week	299,000
1938	247,000
1937	202,000
1936	239,000
1935	185,000

At 7 markets:	Cattle.	Hogs.	Sheep.
Week ended June 24, 1939	219,000	219,000	122,000
Previous week	218,000	218,000	115,000
1938	116,000	200,000	145,000
1937	161,000	161,000	156,000
1936	161,000	220,000	138,000
1935	101,000	156,000	136,000

KINDS OF LIVESTOCK KILLED

The percentage of each class of livestock slaughtered during May, 1939, compared with May, 1938:

	May, 1939.	April, 1939.	May, 1938.
	Per cent.	Per cent.	Per cent.
Cattle—			
Steers	49.44	50.41	52.37
Cows and heifers	45.58	45.33	43.12
Bulls and stags	4.98	4.26	4.51
Hogs—			
Sows	49.86	47.27	49.60
Barrows	49.12	51.83	49.46
Stags and boars	1.02	.90	.94
Sheep and lambs—			
Lambs and yearlings	92.80	93.78	93.84
Sheep	7.20	6.22	6.16

FT. WORTH HOGS LIGHT

Hogs received during May at the Fort Worth market averaged 25 lbs. lighter than in the same month a year ago. The average weight reported by the Fort Worth Stock Yards Co. for May was 200 lbs. and for May, 1938, was 225 lbs.

CANADIAN INSPECTED KILL

Canadian inspected kill in May, 1939 and 1938:

	May, 1939.	May, 1938.
Cattle	72,612	71,049
Calves	102,374	95,866
Hogs	280,809	251,804
Sheep	30,227	26,845

Watch Wanted page for bargains.

New Trade Literature

Diesel Engines (NL 671).—New illustrated bulletin describes company's line of vertical 4-cycle direct-injection Diesel engines, said to be suitable for wide applications in power service of various types. Engine features include water-cooled exhaust manifold, conical cylinder head, roller in rocker arm, and independently circulated water for each cylinder. Models available range from two to six cylinders and 50 to 150 h.p. —Worthington Pump & Machinery Corp.

Gauges (NL 696).—Newly revised gauge book lists Duraguages, chemical gauge, ammonia gauge and complete line of company's Ashcroft American gauges produced for all industries and services. Included in book is the laboratory test gauge, a new development in gauge engineering.—Manning, Maxwell & Moore, Inc.

Deepwell Pumps (NL 673).—Company's line of "Jetflo" deepwell pumps described in folder illustrated with photographs and diagrams. Assembly is combination of centrifugal pump with jet in well to lift water to pump, pressure being developed by pump impeller, which is only moving part. Recommended pipe sizes, typical installation diagram and installation instructions included.—Worthington Pump & Machinery Corp.

Air Distribution (NL 674).—Booklet made up of photographs, diagrams, explanatory matter and testimonial letters devoted to company's line of equipment designed for draftless air distribution, with special reference to its use in connection with air conditioning systems. Units are decorative and are available in combination with direct or indirect lighting provisions. Device is said to permit higher velocities and greater temperature differentials, resulting in smaller ducts, smaller plants and reduced operating expenses.—Anemostat Corp. of America.

Bracing Carload Shipments (NL 676).—New 24-page booklet explains how products of various industries can be braced for carload shipment safely and economically with lower freight bills, reduced bracing costs, elimination of damage claims and decreased loading time by means of firm's Unit-Load process. Booklet is clearly illustrated and is said to be most comprehensive issued on this subject.—Acme Steel Co.

To obtain information on new trade literature mentioned in THE NATIONAL PROVISIONER, write:

(7-1-39)
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WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on June 29, 1939.

Fresh Beef:	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
STEERS, Choice¹:				
400-500 lbs.	\$16.50@17.50		\$16.50@17.50	
500-600 lbs.	16.50@17.50		16.50@17.50	
600-700 lbs.	16.00@17.00	\$16.50@17.50	16.50@17.50	
700-800 lbs.	16.00@17.00	16.50@17.50	16.50@17.50	
STEERS, Good¹:				
400-500 lbs.	15.00@16.50		15.50@16.50	
500-600 lbs.	15.00@16.50		15.50@16.50	\$15.50@17.00
600-700 lbs.	14.50@16.00	15.50@16.50	15.50@16.50	15.50@17.00
700-800 lbs.	14.50@16.00	15.50@16.50	15.50@16.50	
STEERS, Medium¹:				
400-600 lbs.	14.50@15.00		14.50@15.50	14.50@15.50
600-700 lbs.	14.00@14.50	14.50@15.50	14.50@15.50	14.50@15.50
STEERS, Common (Plain)¹:				
400-600 lbs.	14.00@14.50		13.50@14.50	
COWS (all weights)¹:				
Choice				
Good	12.50@13.00	14.00@14.50	14.00@14.50	
Medium	12.00@12.50	13.50@14.00	13.00@14.00	13.00@13.50
Common (plain)	11.50@12.00	13.00@13.50	12.50@13.00	12.50@13.00
Fresh Veal and Calf:				
VEAL (all weights)²:				
Choice	14.50@15.50	15.50@16.50	16.00@17.50	16.00@17.00
Good	13.50@14.50	14.00@15.50	14.50@16.00	14.00@15.00
Medium	12.50@13.50	13.00@14.00	13.50@14.50	12.00@14.00
Common (plain)	11.50@12.50	12.00@13.00	12.50@13.50	11.00@12.00
CALF (all weights)²:				
Choice				
Good	13.00@14.00		14.00@15.00	
Medium	12.00@13.00		13.00@14.00	
Common (plain)	11.50@12.00		12.00@13.00	
Fresh Lamb and Mutton:				
SPRING LAMB (all weights):				
Choice	19.50@21.50	20.50@22.00	21.00@22.00	21.00@23.00
Good	18.50@20.50	19.00@21.00	19.50@21.00	20.00@22.00
Medium	16.50@18.50	17.00@19.00	18.00@19.50	18.00@20.00
Common (plain)	15.50@16.50	15.00@17.00	16.00@18.00	15.00@18.00
LAMB, Choice:				
38 lbs. down				
39-45 lbs.				
46-55 lbs.				
LAMB, Good:				
38 lbs. down				
39-45 lbs.	17.00@18.00	17.00@18.50	17.00@19.00	18.00@19.00
46-55 lbs.	16.00@17.00	17.00@18.00	17.00@19.00	18.00@19.00
LAMB, Medium:				
All weights	14.00@16.00	15.00@17.00	15.00@17.00	16.00@18.00
LAMB, Common (plain):				
All weights	12.50@14.00	13.00@15.00	14.00@15.00	14.00@16.00
MUTTON (Ewe) 70 lbs. down:				
Good	8.00@ 9.00	10.00@11.00	11.00@13.00	
Medium	7.00@ 8.00	9.00@10.00	10.00@11.00	
Common (plain)	6.00@ 7.00	8.00@ 9.00	9.00@10.00	
Fresh Pork Cuts:				
LOINS:				
8-10 lbs.	18.00@19.00	19.50@20.50	18.00@19.00	18.00@20.00
10-12 lbs.	17.50@18.50	19.00@20.00	18.00@18.50	18.00@19.00
12-15 lbs.	16.50@17.50	18.00@19.00	16.50@17.00	17.00@18.00
16-22 lbs.	12.50@13.50	15.50@16.50	14.50@15.50	14.00@16.00
SHOULDERS, Skinned, N. Y. Style:				
8-12 lbs.	11.50@12.00		13.00@13.50	
PICNICS:				
6-8 lbs.	11.50@12.00	13.50@14.00		
BUTTS, Boston Style:				
4-8 lbs.	14.00@15.00		15.00@16.00	15.00@16.00
SPARE RIBS:				
Half sheets	9.50@10.50			
TRIMMINGS:				
Regular	7.00@ 7.50			

¹ Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. ² "Skin on" at New York and Chicago. ³ Includes sides at Boston and Philadelphia.

NEWS OF THE RETAILERS

A meat department is to be added to the Farmers' Union store at Beatrice, Neb.

Chester Martinson has bought the meat business of Tony Stang at Portland, S. Dak.

August Vollstedt, meat dealer and

sausage maker of New Holstein, Wis., recently retired from business after 53 years of service in the shop established 85 years ago there by his father. The business has been leased to Sylvester Vogel.

Bevis Meat Co. has succeeded to the business of Hame & Sons Meat Market, 1230 J st., Sacramento, Calif.

RECENT PATENTS

New Devices Relating to Meat and Allied Industries on Which U.S. Patents Have Been Granted

Apparatus for Indicating Required Weight of Pickling Brine.—Georg Beisser, deceased, late of Hamburg-Rahlstedt, Germany, by Charlotte Beisser, administratrix, Hamburg-Rahlstedt, Germany. Apparatus for determining the pickling brine required for pickling meat, comprising weighing device with means for receiving material to be weighed, pointer for indicating weight of this material, etc. Granted February 28, 1939. No. 2,148,923.

Method for Treatment and Utilization of Scrap or Waste Leather.—Armand Robert Horowitz, Brooklyn, N.Y., assignor to Webwood Corp., New York City. Process consists of reducing scrap or waste leather to coarse powder by boiling in 1 per cent solution sulphuric acid to form jelly, precipitating the jelly, drying it, grinding to fine powder, mixing latter with adhesive and subjecting final mixture to pressure of 7,000 lbs. Granted February 28, 1939. No. 2,148,904.

Forming Synthetic Sausage Casings.—Charles T. Walter, Chicago, Ill., assignor to Industrial Patents Corp., Chicago, Ill. Method comprises applying adhesive to one surface of a sheet of cellulose, and with such adhesive bonding another sheet of cellulose thereto in offset relationship whereby each sheet overlaps the other along one edge thereof, applying adhesive to one of the overlaps, and bonding the other overlap thereto to form a sealed tube. Granted February 28, 1939. No. 2,148,884.

Drying Casings.—Charles T. Walter, Chicago, Ill., assignor to Industrial Patents Corp., Chicago, Ill. Method of preparing natural casings for printing which comprises drying individual lengths of casings by closing one end of each length of casing, introducing air under pressure into the length of casing while supporting the casing out of contact with other restraining bodies and maintaining the casing under constant internal air pressure sufficient to inflate the casing fully without materially stretching it until dried. Granted February 28, 1939. No. 2,148,885.

Frankfurter Broiler.—Stewart Nelson, New York City. In a frankfurter broiler, two permanently spaced electrodes, each adapted to enter and contact the meat of a frankfurter, piercing ends of electrodes being formed with chisel-shaped beveled portions adapted to compress the adjacent meat of frankfurter; said beveled portions being on

opposed portions of said spaced electrodes. Granted March 28, 1939. No. 2,152,208.

Frankfurter Cooker.—Samuel Kohn, Jackson Heights, N. Y. Frankfurter grill comprising a bowl, a member mounted transversely across top thereof, and a plurality of independently tiltable units mounted on said member, adapted to swing from operative to inoperative positions, each unit being adapted to receive and support a frankfurter. Granted March 28, 1939. No. 2,152,814.

Belly Skinning Machine.—Nick John Miller, St. Paul, Minn., assignor to Industrial Patents Corp., Chicago, Ill. In a belly skinning machine including a frame, a drum providing a rigid surface rotatably mounted in the frame, a knife blade in fixed spaced relationship with the drum surface and means for securing bellies to the drum surface, etc. Granted April 25, 1939. No. 2,155,730.

Gelatin.—Roy C. Newton and Frank L. De Beukelaer, Chicago, Ill., assignors to Industrial Patents Corp., Chicago, Ill. Method of forming hollow spheres of dry gelatin which comprises forming drops of gelatin liquor and coating each individual drop with particles of dried gelatin, permitting the gelatin liquor to set to a jelly, and thereafter drying the individual jellied drops. Granted April 25, 1939. No. 2,155,733.

Tongue Protector.—George Terry, Omaha, Neb., assignor to Industrial Patents Corp., Chicago, Ill. A tongue protector comprising a resilient sheath provided with means for engaging the frenum linguae. Granted April 25, 1939. No. 2,155,743.

Frankfurter Cooker.—Samuel Kohn, Jackson Heights, N. Y. An electrode for frankfurter cookers, comprising a prong adapted to pierce a frankfurter and a member mounted on each side of said prong adapted to engage and cooperatively clamp outer surface of frankfurter. Granted March 28, 1939. No. 2,152,815.

Marking Carcasses.—Beverly E. Williams and Andrew S. Hartanov, Chicago, Ill., assignors to Industrial Patents Corp., Chicago. A cardboard meat branding tag comprising a brand plate provided with prongs, each foldable at a right angle thereto, each of the prongs being provided with notched teeth along side edges. Granted April 25, 1939. No. 2,155,746.

Means and Method of Processing Fowl.—Otto Elmer Sargent and James Raymond Pichinino, San Francisco, Calif. A method of processing fowl which comprises cutting the throat of the fowl, and passing an electric current into the fowl during the cutting operation at the cut. Granted September 13, 1938. No. 2,129,968.

Carcass Tongue Protector.—Carl L. Lohner, Chicago, Ill., assignor to Industrial Patents Corp., Chicago. A tongue protector comprising guard means for securing the tongue protector in a carcass mouth, said holding means being adapted to be secured in a

cranial cavity. Granted April 25, 1939. No. 2,155,725.

Carcass Treatment.—Leon L. Cadwell, Chicago, Ill., assignor to Industrial Patents Corp., Chicago. Method of treating animal carcasses which comprises securing the neck and foreshanks in a relatively retracted position. Granted May 16, 1939. No. 2,158,106.

Gelatin Treatment.—Donald P. Grettie, Chicago, Ill., assignor to Industrial Patents Corp., Chicago. Method of treating gelatin which comprises deaminizing the gelatin. Granted May 16, 1939. No. 2,158,117.

Container.—Carroll H. Gullion, Chicago, Ill., and Charles P. Evans, Wilmette, Ill., said Gullion assignor to Swift & Company, Chicago. A container including a body wall having a recessed end closure, an outer wrapper encasing the body wall provided with an end edge foldable over and against the recessed end closure and means pressable circumferentially of the inner wall of the recessed end closure for frictionally securing the folded end edge of the wrapper against inner wall of recessed end closure. Granted May 16, 1939. No. 2,158,118.

Method of Bleaching Oils and Fats.—Walter M. Urbain and Lloyd B. Jensen, Chicago, Ill., assignors to Industrial Patents Corp., Chicago. Method of treating oil which comprises adding thereto hydrogen peroxide and a nitrite. Granted May 16, 1939. No. 2,158,163.

Processing Veal Carcasses.—Harry J. Koenig, Chicago, Ill., assignor to Armour and Company, Chicago. Method includes removing of hide after killing, tightly wrapping carcass with semi-moisture-proof material, permitting collection of moisture on surface of carcass and bleaching surface of carcass by means of such moisture. Granted May 16, 1939. No. 2,158,462.

Meat Mold.—Joseph Kipper, Seattle, Wash. Meat mold having outwardly projecting hook shaped lug on each end, closure member for top portion of receptacle, retainer bar extending lengthwise of mold, resilient connector means operatively connecting retainer bar and closure member, etc. Granted May 16, 1939. No. 2,158,702.

Hog-Head Conveyor.—Bernard J. Sadoff, Buenos Aires, Argentina, assignor to Industrial Patents Corp., Chicago, Ill. In a device for conveying heads of animal carcasses, a pivot carrier, roller loosely mounted on carrier, support above roller, head carrying pin extending through support and roller and mounted in the carrier, etc.—Granted May 2, 1939. No. 2,156,771.

Meat Stuffer.—George R. Napier, East Lansdowne, Pa. Stuffing device including a chamber, an inverted substantially cup-shaped piston arranged to slide within said chamber, coil spring connected to piston and arranged to nest upwardly within piston, locking element with other end of spring attached, and mechanism operative at will to releasably engage locking element and anchor same, etc.—Granted May 9, 1939. No. 2,157,494.

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS

Carcass Beef		Week ended June 28, 1939.	Cor. week, 1938.
Prime native steers—			
400-600	17	@18	16 @17
600-800	17	@18	16 @17
800-1000	16 1/2	@17 1/2	16 @16 1/2
Good native steers—			
400-600	15 1/4	@16 1/4	15 1/4 @16
600-800	15 1/4	@16 1/4	15 1/4 @16
800-1000	15	@16	15 1/2 @16
Medium steers—			
400-600	14 1/2	@15	14 1/2 @15
600-800	14 1/2	@15	14 1/2 @15
800-1000	14 1/2	@15	14 1/2 @15
Heifers, good, 400-600	15	@16	15 1/2 @16
Cows, 400-600	12	@14	11 @13
Hind quarters, choice	19	@21	@20
Fore quarters, choice		@13 1/2	@14

Beef Cuts

Steer loins, prime.....unquoted	@31	
Steer loins, No. 1.....	@29	
Steer loins, No. 2.....	@26	
Steer short loins, prime.....unquoted	@42	
Steer short loins, No. 1.....	@33	
Steer short loins, No. 2.....	@30	
Steer loin ends (hips).....	@24	
Steer loin ends, No. 2.....	@23	
Cow loins.....	@20	
Cow short loins.....	@23	
Cow loin ends (hips).....	@18	
Steer ribs, prime.....unquoted	@22	
Steer ribs, No. 1.....	@20	
Steer ribs, No. 2.....	@18	
Cow ribs, No. 2.....	@13 1/2	
Cow ribs, No. 3.....	@13	
Steer rounds, prime.....unquoted	@18	
Steer rounds, No. 1.....	@17 1/2	
Steer rounds, No. 2.....	@17	
Steer chucks, prime.....unquoted	@13 1/2	
Steer chucks, No. 1.....	@13	
Steer chucks, No. 2.....	@12 1/2	
Cow rounds.....	@12 1/2	
Cow chucks.....	@12 1/2	
Steer plates.....	@9 1/2	
Medium plates.....	@9	
Briskets, No. 1.....	@15	
Steer navel ends.....	@7 1/2	
Cow navel ends.....	@8	
Fore shanks.....	@9	
Hind shanks.....	@8	
Strip loins, No. 1 bbls.....	@50	
Strip loins, No. 2.....	@44	
Sirloin butts, No. 1.....	@28	
Sirloin butts, No. 2.....	@23	
Beef tenderloins, No. 1.....	@58	
Beef tenderloins, No. 2.....	@50	
Rump butts.....	@16	
Flank steaks.....	@23	
Shoulder clods.....	@17	
Hanging tenderloins.....	@17	
Insides, green, 6@8 lbs.....	@19	
Outsides, green, 5@6 lbs.....	@18 1/2	
Knuckles, green, 5@6 lbs.....	@19	

Beef Products

Brains (per lb.).....	@8	@8
Hearts.....	@10	@10
Tongues.....	@20	@20
Sweetbreads.....	@17	@19
Ox-tail, per lb.....	@7	@10
Fresh tripe, plain.....	@10	@10
Fresh tripe, H. C.....	@11 1/2	@11 1/2
Livers.....	@20	@20
Kidneys, per lb.....	@11	@9

Veal

Choice carcass.....	@17	15 @16
Good carcass.....	@15	13 @14
Good saddles.....	@19	18 @20
Good racks.....	@12	13 @13
Medium racks.....	@11	10 @11

Veal Products

Brains, each.....	@9	@9
Sweetbreads.....	@34	@35
Calif livers.....	@45	@40

Lamb

Choice lambs.....	@22	@19
Medium lambs.....	@20	@17
Choice saddles.....	@23	@20
Medium saddles.....	@24	@21
Choice fores.....	@17	@15
Medium fores.....	@16	@13
Lamb fries, per lb.....	@32	@31
Lamb tongues, per lb.....	@17	@16
Lamb kidneys, per lb.....	@21	@20

Mutton

Heavy sheep.....	@7 1/2	@6
Light sheep.....	@9	@8
Heavy saddles.....	@9	@8
Light saddles.....	@12	@10
Heavy fores.....	@6	@5
Light fores.....	@8	@7
Mutton legs.....	@12	@11
Mutton loins.....	@10	@9
Mutton stew.....	@5	@5
Sheep tongues, per lb.....	@13 1/2	@12 1/2
Sheep heads, each.....	@11	@10

Fresh Pork and Pork Products

Pork loins, 8@10 lb. av.....	@18	@21 1/2
Picnics.....	@13	@16
Skinned shoulders.....	@14	@15 1/2
Tenderloins.....	@23	@24
Spare ribs.....	@11	@11 1/2
Back fat.....	@7	@9
Boston butts.....	@16	@15
Boneless butts, cellar trim, 2@4.....	@20	@22
Hocks.....	@8	@8
Tails.....	@8	@8
Neck bones.....	@4	@3 1/2
Slip bones.....	@11	@11
Blade bones.....	@11	@12
Pigs' feet.....	@4	@4
Kidneys, per lb.....	@10	@9
Livers.....	@8	@10
Brains.....	@9	@9
Ears.....	@4	@3
Snouts.....	@5	@5
Heads.....	@5 1/2	@7 1/2
Chitterlings.....	@6 1/2	@5

DRY SALT MEATS

Clear bellies, 14@16 lbs.....	@7 1/2	@7 1/2
Clear bellies, 18@20 lbs.....	@6 1/2	@6 1/2
Rib bellies, 25@30 lbs.....	@6 1/2	@6 1/2
Fat backs, 10@12 lbs.....	@5 1/2	@5 1/2
Fat backs, 14@16 lbs.....	@5 1/2	@5 1/2
Regular plates.....	@6 1/2	@6 1/2
Jowl butts.....	@5 1/2	@5 1/2

WHOLESALE SMOKED MEATS

Fancy reg. hams, 14@16 lbs., parchment paper.....	20 1/2 @21 1/2	
Fancy skd. hams, 14@16 lbs., parchment paper.....	21 @22	
Standard reg. ham, 14@16 lbs., plain.....	19 1/2 @20	
Picnics, 4@8 lbs., short shank, plain.....	15 1/2 @16 1/2	
Picnics, 4@8 lbs., long shank, plain.....	14 1/2 @15 1/2	
Fancy bacon, 6@8 lbs., parchment paper.....	19 @19 1/2	
Standard bacon, 6@8 lbs., plain.....	16 1/2 @17 1/2	
No. 1 beef sets, smoked		
Insides, 8@12 lbs.....	37 @38	
Outsides, 5@9 lbs.....	35 @36	
Knuckles, 5@9 lbs.....	35 @36	
Cooked hams, choice, skin on, fattened.....	34 @34 1/2	
Cooked hams, choice, skinless, fattened.....	35 1/2 @35 1/2	
Cooked picnics, skin on, fattened.....	26 @26	
Cooked picnics, skinned, fattened.....	27 @27	

BARRELED PORK AND BEEF

Clear fat back pork:		
70-80 pieces.....	\$12.00	
80-100 pieces.....	11.75	
100-125 pieces.....	11.50	
Bean pork.....	16.00n	
Brisket pork.....	18.00n	
Clear plate pork, 25-35 pieces.....	13.00	
Plate beef.....	20.00	
Extra plate beef.....	20.50	

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.....	\$14.50	
Lamb tongue, short cut, 200-lb. bbl.....	65.00	
Regular tripe, 200-lb. bbl.....	17.00	
Honeycomb tripe, 200-lb. bbl.....	23.50	
Pocket honeycomb tripe, 200-lb. bbl.....	27.00	

SAUSAGE MATERIALS

(Packed basis.)

Regular pork trimmings.....	6% @7	
Special lean pork trimmings 85%.....	@13 1/2	
Extra lean pork trimmings 95%.....	@15 1/2	
Pork cheek meat (trimmed).....	@10 1/2	
Pork hearts.....	@7	
Pork livers.....	@6 1/2	
Native boneless bull meat (heavy).....	@15 1/2	
Shank meat.....	@14	
Boneless chucks.....	@13 1/2	
Beef trimmings.....	@11 1/2	
Beef cheeks (trimmed).....	@10 1/2	
Dressed canners, 350 lbs. and up.....	10 1/2 @10 1/2	
Dressed cutter cows, 400 lbs. and up.....	10 1/2 @11	
Dr. bologna bulls, 600 lbs. and up.....	11 1/2 @12	
Pork tongues, canner trim, S. P.....	@13 1/2	

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton.....	@22 1/2	
Country style sausage, fresh in link.....	@17 1/2	
Country style sausage, fresh in bulk.....	@15 1/2	
Country style sausage, smoked.....	@20 1/2	
Frankfurters, in sheep casings.....	@23 1/2	
Frankfurters, in hog casings.....	@20 1/2	
Bologna in beef bungs, choice.....	@17 1/2	
Bologna in beef middles, choice.....	@17 1/2	
Liver sausage in beef rounds.....	@15	
Liver sausage in hog bungs.....	@17	
Smoked liver sausage in hog bungs.....	@22 1/2	
Head cheese.....	@15 1/2	
New England luncheon specialty.....	@23	
Mince luncheon specialty, choice.....	@19	
Tongue sausage.....	@none	
Blood sausage.....	@18	
Souse.....	@17	
Polish sausage.....	@22 1/2	

DRY SAUSAGE

Cervelat, choice, in hog bungs.....	@40	
Thuringer cervelat.....	@20 1/2	
Farmer.....	@29	
Holsteiner.....	@28 1/2	
B. C. salami, choice.....	@33	
Milano, salami, choice in hog bungs.....	@33	
B. C. salami, new condition.....	@20 1/2	
Frissas, choice, in hog middles.....	@33	
Genoa style salami, choice.....	@40	
Peperoni.....	@30	
Mortadella, new condition.....	@21	
Capicola.....	@48	
Italian style hams.....	@33	
Virginia hams.....	@38 1/2	

LARD

Prime steam, cash, Bd. Trade.....	@5.87 1/2	
Prime steam, loose, Bd. Trade.....	@5.20n	
Refined lard, tierces, f.o.b. Chgo.....	@7.25	
Kettle rend, tierces, f.o.b. Chgo.....	@8.20	
Leaf, kettle rendered, tierces, f.o.b. Chicago.....	@8.75	
Neutral, tierces, f.o.b. Chicago.....	@8.35	
Shortening, tierces, c.a.f.....	@9c	

OLEO OIL AND STEARINE

Extra oleo oil (in tierces).....	@7 1/2	
Prime No. 2 oleo oil.....	@7	
Prime oleo stearine.....	5% @5 1/2	

TALLOWES AND GREASES

(Loose, basis Chicago.)

Edible tallow, 1% acid.....	4% @4 1/2	
Prime packers tallow, 3-4% acid.....	@5	
Special tallow.....	4% @4 1/2	
No. 1 tallow, 10% f.f.a.....	4 1/2 @4 1/2	
Choice white grease, all hog.....	@4 1/2	
A-White grease, 4% acid.....	@4 1/2	
B-White grease, maximum 5% acid.....	4 1/2 @4 1/2	
Yellow grease, 16-20 f.f.a.....	@4 1/2	
Brown grease, 25 f.f.a.....	@4 1/2	

ANIMAL OILS

	Per lb.	
Prime edible lard oil.....	9 1/2	
Prime burning oil.....	9	
Prime lard oil—inedible.....	9	
Extra W. S. lard oil.....	8 1/2	
Extra lard oil.....	8 1/2	
Extra No. 1 lard oil.....	8 1/2	
Spec. No. 1 lard oil.....	8	
No. 1 lard oil.....	8	
No. 2 lard oil.....	7 1/2	
Acidless tallow oil.....	8	
20" neatfoot oil.....	15	
Prime neatfoot oil.....	11 1/2	
Pure neatfoot oil.....	11 1/2	
Extra neatfoot oil.....	8 1/2	
No. 1 neatfoot oil.....	8 1/2	

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b.....		
Valley points, prompt.....	5 1/2 @5 1/2	
White deodorized, in bbls., f.o.b. Chgo.....	8 @8 1/2	
Yellow, deodorized.....	8 @8 1/2	
Soap stock, 50% f.f.a., f.o.b. mills.....	1 1/2 @1 1/2	
Soybean oil, f.o.b. mills.....	4 1/2 @4 1/2	
Corn oil, in tanks, f.o.b. mills.....	5 1/2 @5 1/2	
Coconut oil, sellers' tanks, f.o.b. coast.....	2 1/2 @2 1/2	
Refined in bbls., f.o.b. Chicago.....	@7 1/2	

OLEOMARGARINE

F. O. B. Chicago.

White domestic vegetable.....	@14 1/2	
White animal fat.....	@13 1/2	
Water churned pastry.....	@10 1/2	
Milk churned pastry.....	@11 1/2	
White "nnt" type.....	@8	

(Continued on page 50.)



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QUALITY

BEEF • BACON • SAUSAGE • LAMB
VEAL • SHORTENING • PORK • HAM
• VEGETABLE OIL •

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NEW YORK, N. Y. PHILADELPHIA, PA. ROANOKE, VA.
408 WEST 14th STREET 317 E. Campbell Ave.

Chicago Markets

(Continued from page 48.)

CURING MATERIALS

Nitrite of soda (Chgo. whse stock):	Cwt.
In 425-lb. bbls., delivered.....	\$ 8.75
Salt peter, less than ton lots:	
Dbl. refined granulated.....	6.90
Small crystals.....	7.90
Medium crystals.....	8.25
Large crystals.....	8.65
Dbl. rfd. gran. nitrate of soda.....	3.75
Salt, per ton, in minimum car of 80,000 lbs.	
only, f.o.b. Chicago, per ton:	
Granulated.....	7.20
Medium, dried.....	10.20
Rock.....	6.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans.....	@2.90
Second sugar, 90 basis.....	None
Standard gran., f.o.b. refiners (2%)..	@4.50
Packers, curing sugar, 100 lb. bags,	
f.o.b. Reserve, La., less 2%.....	@4.10
Packers' curing sugar, 250 lb. bags,	
f.o.b. Reserve, La., less 2%.....	@4.00
Dextrose, in car lots, per cwt. (in cotton	
bags).....	@3.64
In paper bags.....	@3.59

SAUSAGE CASINGS

(F. O. B. Chicago.)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack.....	@.16
Domestic rounds, 140 pack.....	@.28
Export rounds, wide.....	@.42
Export rounds, medium.....	@.24
Export rounds, narrow.....	@.35
No. 1 weasanders.....	@.06
No. 2 weasanders.....	@.03
No. 1 bungs.....	@.12
No. 2 bungs.....	@.08
Middles, regular.....	@.40
Middles, select, wide, 2 1/2 in.....	@.55
Middles, select, extra wide, 2 1/2 in.	
and over.....	@.70
Dried bladders:	
12-15 in. wide, flat.....	.70
10-12 in. wide, flat.....	.60
8-10 in. wide, flat.....	.35
6-8 in. wide, flat.....	.20
Hog casings:	
Narrow, per 100 yds.....	2.10
Narrow, special, per 100 yds.....	1.90
Medium, regular.....	1.35
English, medium.....	1.15
Wide, per 100 yds.....	1.00
Extra wide, per 100 yds.....	.75
Export bungs.....	.20
Large prime bungs.....	.15
Medium prime bungs.....	.07
Small prime bungs.....	.03 1/2
Middles, per set.....	.14
Stomachs.....	.00

SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole.	Ground.
	Per lb.	Per lb.
Allspice, Prime.....	17 1/2	18 1/2
Black Pepper.....	18	19 1/2
Chili Pepper.....	19	19 1/2
Chili Powder.....	19	19 1/2
Cloves, Amboyna.....	27	31
Madagascar.....	17	20
Zanzibar.....	20	22
Ginger, Jamaica.....	14	15
African.....	7	9
Mace, Fancy Banda.....	58	63
East India.....	52	57
B. I. & W. I. Blend.....	50	55
Mustard Flour, Fancy.....	22 1/2	24
No. 1.....	15	16
Nutmeg, Fancy Banda.....	25	28
East India.....	21	24
B. I. & W. I. Blend.....	16	18
Paprika, Extra Fancy, Spanish.....	39	43
Paprika, Fancy, Hungarian.....	35	39
Paprika, Spanish Type.....	33	37
Paprika Sweet Red Pepper.....	26 1/2	29
Pimexco (220-lb. bbls.).....	27 1/2	30
Pepper, Cayenne.....	19	21
Red Pepper, No. 1.....	19	21
Pepper, Black Aleppo.....	9	9 1/2
Black Lampong.....	5	5 1/2
Black Tellicherry.....	9 1/2	10 1/2
White Java Muntok.....	9	10
White Singapore.....	8 1/2	10 1/2
White Packers.....	8	10

SEEDS AND HERBS

	Ground.	Whole.
	for	Sausage.
Caraway Seed.....	10 1/2	12 1/2
Celery Seed, French.....	17	20
Cominos Seed.....	11 1/2	14
Coriander Morocco Bleached.....	8	8
Coriander Morocco Natural No. 1.....	6 1/2	8 1/2
Mustard Seed, Dutch Yellow.....	9 1/2	12 1/2
American.....	7 1/2	10 1/2
Marjoram, French.....	2 1/2	2 1/2
Oregano.....	18 1/2	16
Sage, Dalmatian, Fancy.....	8 1/2	10 1/2
Dalmatian No. 1.....	7 1/2	9 1/2

NEW YORK MARKET PRICES

LIVE CATTLE

Steers, good and choice, 1183-1232-lb..	\$ 9.90 @ 10.00
Cows, medium.....	7.00 @ 7.50
Cows, common.....	6.25 @ 6.75
Bulls, medium.....	6.50 @ 7.75

LIVE CALVES

Vealers, good and choice.....	\$ 9.00 @ 10.50
Vealers, medium.....	7.50 @ 8.50
Vealers, cull and common.....	6.50 @ 7.00

LIVE HOGS

Hogs, good to choice, 190-194-lb.....	\$ @ 7.30
Packing sows, 315-lb.....	@ 4.75

LIVE LAMBS

Lambs, spring, good and choice.....	\$11.00 @ 11.35
Lambs, medium.....	@ 10.25
Lambs, common.....	8.00 @ 8.50
Sheep, common to good.....	2.00 @ 4.00

DRESSED BEEF

City Dressed.

Choice, native, heavy.....	18 1/2 @ 19
Choice, native, light.....	17 @ 18 1/2
Native, common to fair.....	15 1/2 @ 16 1/2

Western Dressed Beef.

Native steers, 600 @ 800 lbs.....	18 @ 19
Native choice yearlings, 440 @ 600 lbs.....	17 @ 18
Good to choice heifers.....	16 @ 17
Good to choice cows.....	14 @ 15
Common to fair cows.....	13 @ 14
Fresh bologna bulls.....	13 @ 14

BEEF CUTS

	Western.	City.
No. 1 ribs.....	24 @ 26	23 @ 26
No. 2 ribs.....	20 @ 23	20 @ 22
No. 3 ribs.....	18 @ 19	18 @ 19
No. 1 loins.....	32 @ 36	36 @ 40
No. 2 loins.....	26 @ 32	30 @ 35
No. 3 loins.....	20 @ 24	25 @ 29
No. 1 hinds and ribs.....	20 @ 21	21 @ 24
No. 2 hinds and ribs.....	18 @ 19	19 @ 21
No. 1 rounds.....	@ 17	@ 17
No. 2 rounds.....	@ 16	@ 16
No. 3 rounds.....	@ 15	@ 15
No. 1 chuck.....	@ 15	@ 15
No. 2 chuck.....	@ 14	@ 14
No. 3 chuck.....	@ 13	@ 13
City dressed bolognas.....	13 1/2 @ 14 1/2	
Rolls, reg. 6 @ 8 lbs. av.....	22 @ 25	
Rolls, reg. 4 @ 6 lbs. av.....	18 @ 20	
Tenderloins, 4 @ 6 lbs. av.....	50 @ 60	
Tenderloins, 5 @ 6 lbs. av.....	50 @ 60	
Shoulder clods.....	16 @ 18	

DRESSED VEAL

Good.....	16 @ 17
Medium.....	15 @ 16
Common.....	14 @ 15

DRESSED SHEEP AND LAMBS

Genuine spring lambs, good.....	22 @ 23
Genuine spring lambs, good to medium.....	21 @ 22
Genuine spring lambs, medium.....	20 @ 21
Spring lambs, good.....	19 1/2 @ 20
Spring lambs, good to medium.....	18 1/2 @ 19
Spring lambs, medium.....	17 1/2 @ 18 1/2
Sheep, good.....	10 @ 12
Sheep, medium.....	8 @ 10

DRESSED HOGS

Hogs, good and choice (90-140 lbs.,	
head on; leaf fat in).....	\$10.75 @ 11.25
Pigs, small lots (60-110 lbs.).....	12.75 @ 14.00

FRESH PORK CUTS

Pork loins, fresh, Western, 10 @ 12 lbs.....	19 @ 20
Shoulders, Western, 10 @ 12 lbs. av.....	13 1/2 @ 14 1/2
Butts, regular, Western.....	14 1/2 @ 15 1/2
Hams, Western, fresh, 10 @ 12 lbs. av.....	19 @ 20
Picnics, West., fresh, 6 @ 8 lbs. av.....	13 1/2 @ 14 1/2
Pork trimmings, extra lean.....	18 @ 19
Pork trimmings, regular 50% lean.....	9 @ 9 1/2
Spareribs.....	10 @ 11

COOKED HAMS

Cooked hams, choice, skin on, fattened.....	@ 37
Cooked hams, choice, skinless, fattened.....	@ 39

SMOKED MEATS

Regular hams, 9 @ 10 lbs. av.....	23 1/2 @ 24 1/2
Regular hams, 10 @ 12 lbs. av.....	23 @ 24
Regular hams, 12 @ 14 lbs. av.....	22 @ 23
Skinned hams, 10 @ 12 lbs. av.....	24 @ 25
Skinned hams, 12 @ 14 lbs. av.....	23 @ 24
Skinned hams, 16 @ 18 lbs. av.....	22 @ 23
Skinned hams, 18 @ 20 lbs. av.....	21 1/2 @ 22 1/2
Picnics, 4 @ 6 lbs. av.....	17 1/2 @ 18 1/2
Picnics, 6 @ 8 lbs. av.....	16 1/2 @ 17 1/2
City pickled bellies, 9 @ 12 lbs. av.....	19 @ 20
Bacon, boneless, Western.....	21 @ 22
Nacon, boneless, city.....	20 @ 21
Rollettes, 8 @ 10 lbs. av.....	20 1/2 @ 21 1/2
Beef tongue, light.....	@ 23
Beef tongue, heavy.....	@ 24

FANCY MEATS

Fresh steer tongues, untrimmed.....	16c a pound
Fresh steer tongues, l. c. trimmed.....	28c a pound
Sweetbreads, beef.....	30c a pound
Sweetbreads, veal.....	70c a pair
Beef kidneys.....	12c a pound
Mutton kidneys.....	4c each
Livers, beef.....	29c a pound
Oxtails.....	14c a pound
Beef hanging tenders.....	30c a pound
Lamb fries.....	12c a pair

BUTCHERS' FAT

Shop Fat.....	\$1.50 per cwt.
Breast Fat.....	2.25 per cwt.
Edible Suet.....	3.25 per cwt.
Inedible Suet.....	2.75 per cwt.

GREEN CALFSKINS

	5-9 1/2	12 1/2	14 1/2	18 up
Prime No. 1 veals.....	16	2.20	2.35	2.40
Prime No. 2 veals.....	15	2.00	2.15	2.20
Buttermilk No. 1.....	13	1.90	2.05	2.10
Buttermilk No. 2.....	12	1.75	1.90	1.95
Branded gruby.....	8	.90	1.10	1.15
Number 3.....	8	.90	1.10	1.15

BONES AND HOOF

	Per ton
Round shins, heavy.....	del'd basis.
light.....	\$62.50
Flat shins, heavy.....	55.00
light.....	52.50
Hoofs, white.....	47.50
black and white striped.....	75.00
	40.00

PRODUCE MARKETS

BUTTER.

	Chicago.	New York.
Creamery (92 score).....	@ 22 1/2	@ 23 1/2
Creamery (90-91 score).....	@ 22 1/2	@ 22 1/2
Creamery flats (88-89).....	@ 20 1/2	@ 21 1/2

EGGS.

Extra flats.....	15 1/2 @ 15 1/2	15 1/2 @ 16
Firsts, fresh.....	15 1/2 @ 15 1/2	15 1/2 @ 16
Standards.....	15 1/2 @ 15 1/2	17 1/2 @ 18

LIVE POULTRY.

Fowls.....	8 @ 14	13 @ 18
Springs.....	17 @ 18	19 @ 22
Fryers.....	17 @ 18	19 @ 23 1/2
Broilers.....	14 @ 17	19 1/2 @ 24
Old Roosters.....	10 @ 10 1/2	@ 13
Ducks.....	7 @ 9	@ 10
Geese.....	8 @ 10	@ 10
Turkeys.....	11 @ 14	15 @ 20

DRESSED POULTRY.

Chickens, 25-47, frozen.....	21 @ 21 1/2	@ 21 1/2
Chickens, 48/up, frozen.....	21 1/2 @ 22 1/2	21 1/2 @ 22 1/2
Fowls, 31-47, fresh.....	16 1/2 @ 17 1/2	17 @ 18
48-59, fresh.....	@ 17 1/2	@ 18
60 and up, fresh.....	17 1/2 @ 18 1/2	18 @ 19

BUTTER AT FIVE MARKETS

Wholesale prices 92 score June 17 to June 23:

	June	June	June	June	June
	17.	19.	20.	21.	22.
Chicago.....	23 1/2	23 1/2	23 1/2	23 1/2	23 1/2
New York.....	24	24	24	24 1/2	24
Boston.....	24 1/2	24 1/2	24 1/2	24 1/2	24 1/2
Phila.....	24 1/2	24 1/2	24 1/2	24 1/2	24 1/2
San Fran.....	26 1/2	26 1/2	26 1/2	26 1/2	26 1/2

Wholesale prices carlots—fresh centralized—90 score at Chicago:

House.....	23 1/2	23	23 1/2	23	22 1/2
Track.....	23 1/2	23	23 1/2	23	23

Receipts of butter by cities (lb.—Gross Wt.):

	This week.	Last week.	Since January 1—1938.
Chgo. 5,808,692	5,422,518	141,015,191	131,847,008
N. York 4,652,955	4,768,645	133,287,647	135,227,285
Boston 1,497,734	1,447,692	39,189,897	42,494,734
Phila. 1,072,198	1,252,427	37,477,930	37,545,243

Total 13,031,579 12,891,277 350,970,665 347,114,270

Cold storage movement (lbs.—net wt.):

	In	Out	On hand	Same day
	June 22.	June 22.	June 23.	Last year.
Chicago.....	899,248	403,350	37,512,696	80,769,200
N. York.....	539,051	359,194	31,192,662	12,153,874
Boston.....	25,510	7,944	2,904,522	3,252,785
Phila.....	41,880	16,650	2,613,489	3,195,736
Total.....	1,505,619	787,078	74,019,389	40,402,595



Krey's "unbelievably delicious"
Tenderated Hams

"Build a profitable sales volume in an exclusive territory"

KREY PACKING COMPANY

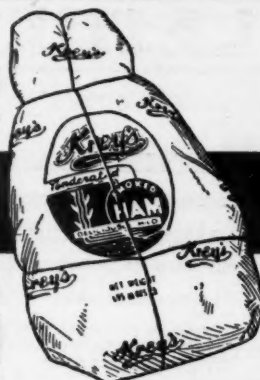
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for "SELECTED" JOBBERS

SHIPPERS OF MIXED CARS OF PORK, BEEF AND PROVISIONS

Cooked, Ready to Serve

Smoked, Ready to Cook



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Solicit

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Shipments

Genuine Tenderized Ham

Gem Hams • Nuggets • Rollettes

Tenderized Canned Ham

De Luxe Bacon Sausage Products

THE Tobin PACKING CO., INC.
FORT DODGE, IOWA

Rath's
from the Land O' Corn

BLACK HAWK HAMS AND BACON

PORK - BEEF - VEAL - LAMB

Straight and Mixed Cars of Packing House Products

THE RATH PACKING CO. WATERLOO, IOWA

Harry Manaster & Bro.

1018-32 W. 37th St.,

Chicago, U. S. A.

Choicest
Sausage
Material



Selected
Beef
Cuts

WHOLESALE MEATS

**JOBBERS! HERE'S THE
PROFIT LINE FOR '39**

Jacob E. Decker & Sons
offer

The Original Decker Canned Ham
Genuine Hickory Smoked

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Also a Full Line of Vacuum Cooked
Canned Provisions Including:

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SPICED HAM

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COLD PRESSED LOAF (Chicken Loaf)

VACUUM COOKED FRANKFURTERS
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Jacob E. Decker & Sons
Mason City, Iowa

BUILD GREATER HAM VOLUME

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POLISH HAM

STEADY DEMAND
FINER FLAVOR
GREATER ECONOMY

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COMPANY

Chicago, Ill. New York, N. Y.



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Position Wanted

Sausagemaker

Position wanted by all around sausagemaker with twenty years' experience on all grades of sausage, loaves and franks. Can also cure hams, bacon, etc., and can handle help to get best results. W-618, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Office and Credit Manager

Young man, with twelve years' packinghouse experience, desires to make connection with a progressive packer where there is an opportunity for an ambitious worker. Reasonable salary. Age 35, married. W-619, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Manager-Superintendent

A-1 packing house manager and superintendent desires connection with medium sized or small plant. Capable of taking complete charge and operating plant efficiently and successfully, with the same interest as if own business. Experience, qualifications and ability unexcelled. A-1 references. W-620, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Purchasing Agent

Position wanted by purchasing agent, twelve years' experience with Big Four packers. Thorough knowledge canning and associated divisions of meat packing. 34 years old, married. Willing to go anywhere. W-621, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Packer Representative

Packer representative in Chicago for 20 years, knowledge of all types of trade, wishes to make connection, commission or salary basis, to handle rail stock and provisions. Record clear. Can furnish A-1 references. W-598, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Executive

Permanent position with a chance to prove ability wanted by man 38 years old with 22 years' packinghouse experience as sausage foreman, assistant superintendent, and general purchasing agent. Complete knowledge of bookkeeping. Willing to go anywhere. W-604, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Men Wanted

Sausagemaker

Wanted, sausagemaker for quality products. Must be experienced, have good references, and of good character. Position calls for mixing and chopping and direct making of sausage, bolognas, delicatessen specialties, etc. W-616, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Sausage Specialist

Wanted, active sausage specialist, with full knowledge of manufacturing fancy meat specialties, high grade sausage products, boiled and baked hams. Good position for right man. State experience, nationality, age, salary expected, references. W-617, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Chopper Man

Wanted, chopper man to act in capacity of foreman. Age 30-38. Must have thorough knowledge of sausage curing and whole processing, and know how to make quality sausage. In replying, state salary expected. Unless fully qualified, do not reply. W-614, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Equipment Wanted

Beef Hangers

Wanted, 700 cast iron, either 10 or 12" beef hangers. W-622, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Pan Dryers

Wanted to buy, one or two pan dryers. State size, make and price. Hill Packing Company, Topeka, Kansas.

WATCH THIS PAGE FOR
BUSINESS OPPORTUNITIES

Equipment for Sale

Rendering Equipment

For sale, 1 oil and waste saving crusher, \$300; one 5 x 9 cooker with 20-HP motor, \$1750; one 300-ton hydraulic crackling press with steam hydraulic pump and fittings, \$1450. FS-623, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

The Bunn Tying Machine

is used very generally by packers for tying sausage boxes, bacon squares, picnics, butts, etc. Ties 20-30 packages per minute. Saves twine. Write for our 10-day free trial offer. B. H. Bunn Co., 7609 Vincennes Ave., Chicago, Ill.

Guaranteed Good Rebuilt Equip.

2-500-ton Hydraulic Curb Presses; 2-Meat Mixers; Sausage Stuffers; Silent Cutters; Grinders; 1-Allbright-Nell 2 1/4"x5" Jacketed Cooker; 3-Anderson No. 1 Oil Expellers with 15 H.P. AC motors; Bone Crushers; Dopp Scrapple Kettles; 2-4"x9" Mechanical Mfg. Co. Lard Rolls; 2-Jay-Bee Hammer Mills, No. 2, No. 3 for Cracklings; 1-No. 1 CV M&M Hog; 3-Bartlett & Snow Jacketed Rendering Kettles, 6' and 10' dia.; Meat choppers. Send for Consolidated News listing hundreds of other values in: Cutters; Melters; Rendering Tanks; Kettles; Grinders; Cookers; Hydraulic Presses; Pumps; etc. We buy and sell from a single item to a complete Plant.

CONSOLIDATED PRODUCTS CO., INC.
14-19 Park Row, New York City

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Surplus Equipment

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FOR SALE OR LEASE

Completely equipped plant for manufacture of Sausage, Bolognas, Curing and Smoking, Boiling Hams and Cooking Meats. Economical to operate . . . Excellent trucking and loading facilities . . . daily production, 8,000-10,000 lbs. . . U. S. Inspection. Desirable location, East Side, New York City. Address inquiries to F. J. Wagner, 185 Madison Ave., New York City.

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Slaughterers of Cattle, Hogs,
Lams and Calves

U. S. GOVERNMENT INSPECTION
WILMINGTON DELAWARE

Vogt's

**Liberty
Bell Brand**

Hams-Bacon-Sausages-Lard-Scrapple
F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.

Right — SIZE
— QUALITY
— PRICE

SAUSAGE CASINGS

EARLY & MOOR INC.

BOSTON, MASS.

"The Skins You Love to Stuff"



socially, commercially, politi-
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vital things happen, outstand-
ing events are held—and
important people stay. Rea-
sonable rates.

Be Sure to Include
Historic Philadelphia
in Your Itinerary

Air-Conditioned Restaurants

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STRATFORD**

IN PHILADELPHIA

CLAUDE H. BENNETT, Gen. Mgr.

Sayer & Company

356 W. 11th St. INC. New York City

Producers - Exporters - Importers

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Buenos Aires		Tientsin
London	"Oegreyas"	Istanbul

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The difference between fast and slow selling hams is often the difference between proper and improper steps of production... CAHN STOCKINETTES is the proper way to boost your ham sales. Write!

Fred C. Cahn
222 WEST ADAMS ST., CHICAGO, ILLINOIS
Selling Agent: THE ADLER COMPANY, CINCINNATI

THE CUDAHY PACKING CO.

PRODUCERS, IMPORTERS AND EXPORTERS OF

Sausage Casings

221 NORTH LA SALLE STREET CHICAGO, U. S. A.

GEO. H. JACKLE

Broker

Offerings Wanted of:
Tankage, Blood, Bones, Cracklings, Hoofs
405 Lexington Ave. New York City



Selected
Sausage Casings

MAY CASING COMPANY

619 West 24th Place, Chicago, Ill.

**To Sell Your Hog Casings
in Great Britain**

communicate with

STOKES & DALTON, LTD.
Leeds 9 ENGLAND

ADVERTISERS

IN THIS ISSUE OF THE NATIONAL PROVISIONER

The executives and other personnel of the companies in this list take a heavy load off your shoulders. They are the ones who worry about and study and test—design and redesign—equipment, supplies and services necessary for the everyday operation of your business. If they didn't do these things

you'd have to have men on your payroll who could, and other men who could fabricate, prepare and put into operation what these firms make available to you at a very much lower cost. Watch their advertising for the latest developments in time-and-money savers. It will be time well spent.



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Adler Company, The.....	53	Kraft-Phenix Cheese Corp., Ward Milk Products Div.....	20
Allbright-Nell Co., The.....	Third Cover	Krey Packing Co.....	51
American Can Co.....	18	Lehigh Safety Shoe Co.....	22
Ampol, Inc.	49	Manaster, Harry, & Bro.....	51
Armour and Company.....	8	May Casing Company.....	53
Bellevue-Stratford Hotel	53	Mayer & Sons Co., H. J.....	16
Bemis Bro. Bag Co.....	42	McMurray, L. H.....	42
Cahn, Fred C.....	53	Montgomery Elevator Co.....	30
Callahan & Co., A. P.....	48	Oakite Products, Inc.....	30
Carrier Corporation	3	Omaha Packing Co.....	Fourth Cover
Cincinnati Butchers' Supply Co.....	36	Owens-Illinois Glass Co.....	15
Cudahy Packing Co.....	53	Peters Machinery Co.....	32
Decker, Jacob E. & Sons.....	51	Rath Packing Company.....	51
Diamond Iron Works, Inc.....	36	Robbins & Burke, Inc.....	31
Du Pont, E. I., de Nemours & Co., Inc.	Front Cover	Rogers, Inc., F. C.....	20
Early & Moor, Inc.....	53	Sayer & Co., Inc.....	49
Felin & Co., John J.....	49	Schluderberg, Wm.-T. J. Kurlde Co..	49
Ford Motor Co.....	6	Smith's Sons, John E., Co..	Second Cover
French Oil Mill Machinery Co.....	36	Specialty Mfrs. Sales Co.....	20
Frick Company	30	Standard Oil Co. (Indiana)	5
Griffith Laboratories	32	Standard Pressed Steel Co.....	7
Ham Boiler Corporation.....	26	Stange Co., Wm. J.....	20
Hoffman, J. S. Co.....	51	Stokes & Dalton, Ltd.....	53
Hormel & Co., Geo. A.....	49	Taylor Instrument Companies.....	28
Hunter Packing Co.....	49	Tobin Packing Co.....	51
Hygrade Food Products Corp.....	49	Vogt, F. G., & Sons, Inc.....	52
Industrial Chemical Sales Co.....	23	Wagner, F. J.....	52
International Harvester Co.....	14	Ward Milk Products Div., Kraft-Phenix Cheese Corp.....	20
International Salt Co.....	24	Wilmington Provision Co.....	52
Jackle, Geo. H.....	53	Wynantskill Mfg. Co.....	20
Kahn's Sons Co., E.....	49		
Kennett-Murray & Co.....	42		

While every precaution is taken to insure accuracy we cannot guarantee against the possibility of a change or omission in this index



**Improve the
TEXTURE and QUALITY
of your product**

Patented

The micro-photo inserts show texture of product before and after passing thru the ANCO TEXTURATOR.

**WITH THE NEW
HARRINGTON**

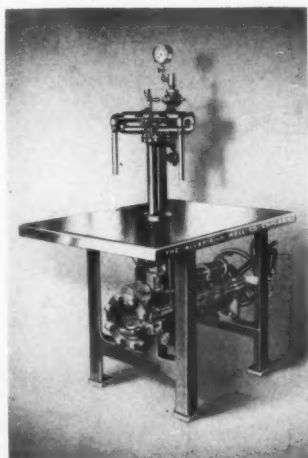
TEXTURATOR

**MAKES LARD AND COMPOUNDS CREAMIER,
FLUFFIER, WHITER, AND SMOOTHER**

The Anco Harrington Patented TEXTURATOR is designed primarily to improve lard and shortening compounds by evenly dividing the air cells and the fat globules throughout the entire mass. It does this by dividing a pound of lard, or similar product, into 3,500,000 equal parts, thus assuring an absolute uniformity in the distribution of air contents in the product, that cannot be obtained by any other means.

The TEXTURATOR does not change the specific gravity of the product, but does improve its homogeneity. It eliminates every possibility of lumps, specks, foreign materials, or unevenness, and substantially lightens the color of the product fed through it. Texturation will make a white product without the aid of a bleaching agent.

Ask our sales engineers to tell you more about Texturation.



No. 708A Anco Measuring Filler, shown above, is but one of the complete line of Anco Fillers, which are made in a wide range of sizes and capacities to operate under low or high pressure and to meet the needs of the smallest to the largest plant.

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CATERING TO
MEAT PACKERS AND JOBBERS**

HERE'S a line of Dry Sausage built especially to meet your need for quality product that can be sold profitably. The Circle U line is known throughout the country for its uniform high quality. It is fine enough to hold the most discriminating trade, and, quality considered, is always priced to enable you to sell profitably. And, of course, we especially cater to meat packers and jobbers.

There's a kind of dry sausage for every taste and nationality. Check your requirements, and write for prices and details today!

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<i>Salami</i>	<i>Farmer</i>	<i>Genoa Salami</i>	<i>Peperoni</i>
<i>Capiccolli</i>	<i>Cooked Salami</i>	<i>Italian Style Butts</i>	

OMAHA PACKING CO., CHICAGO

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